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Ladies' Aid Society

Cook Book



First Lutheran Church

East Fifth and Des Moines Streets

DES MOINES, IOWA



1940

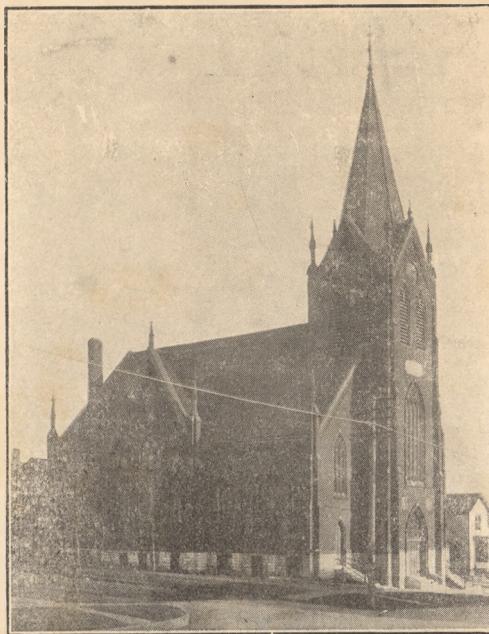
—Second Edition—

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Ladies' Aid Society Cook Book

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First Evangelical Lutheran Church

EMIL F. BERGREN, *Pastor*

East Fifth and Des Moines Streets

Des Moines, Iowa

If you are looking for a Church Home, come! We can help you.

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Build your plans for each Lord's day around the worship services at your church, and show your loyalty by your regular attendance at Sunday School and Worship.

"A Church With a Friendly Spirit"

Breads and Rolls

RYE BREAD

Three cups water, in which potatoes have been cooked, $\frac{1}{2}$ cup mashed potato, $1\frac{1}{4}$ cake yeast foam, 1 cup white flour. Soak yeast in water, add potato and flour, cover and keep warm. When light, add 2 cups light rye flour. Set aside to rise over night, in the morning add 1 tablespoon salt, 2 tablespoons brown sugar, 2 tablespoons lard, melted, $\frac{1}{2}$ cup sorghum, 1 cup rye flour. Add enough white flour to make a stiff dough, knead well, let rise once, then shape into loaves. When light, bake one hour in moderate oven. Makes three loaves. Keep warm during process.

TERESIA JOHNSON.

SWEDISH TEA ROLLS

Two cups sifted S. D. cake flour, 2 teaspoons Calumet Baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup butter, $2\frac{2}{3}$ cup milk, 1 teaspoon cinnamon, $\frac{1}{3}$ cup sugar. Sift flour once, measure, add baking powder and salt and sift again, cut in shortening, add milk all at once and stir carefully until all flour is dampened. Then stir until mixture forms a soft dough and follows spoon around bowl. Turn out on slightly floured board and knead 30 seconds. Roll $\frac{1}{4}$ inch thick, cut in $2\frac{1}{2}$ inch squares. Fold each square in half and press cut edges into mixture of sugar and cinnamon, sprinkle thickly with more sugar and cinnamon, placed on ungreased baking sheet and bake in hot oven 450 degrees F, 15 minutes.

MISS CARRIE ERICKSON.

FINNISH BREAD

One cup butter, 1 egg yolk, 3 tablespoons sugar, 2 cups flour, top with egg whites and chopped almond.

MARY STROM.

COFFEE CAKE

One cup of sugar, $2\frac{2}{3}$ cup of milk, $1\frac{1}{3}$ cup of butter, 2 cups of flour, 2 teaspoons of baking powder. Sprinkle sugar and cinnamon on top. You can also put in a few nut meats. Bake in a moderate oven until done. Serve while warm.

MRS. NICK NELSON.

COFFEE BREAD

One small can condensed milk, fill can two times with water, $1\frac{1}{2}$ cup sugar, yolks of 4 eggs, 1 cake compressed yeast, salt, 2 heaping tablespoons shortening, cardamon seed to taste, flour enough to knead, not too stiff. Mix all and knead at once, let raise, then work out in rolls.

MRS. H. NORDHOLM.

GINGER BREAD

Three eggs, 1 cup molasses, 1 cup brown sugar, 1 cup sour milk, 1 cup butter, 4 cups of flour, 1 tablespoon soda, 1 teaspoon of cream tartar, 1 teaspoon ginger, nutmeg and cinnamon. Bake in a moderate oven.

MARY MALANDER.

SWEDISH NUT BREAD (2 Loaves)

Four cups sifted flour, 4 teaspoons double acting baking powder or 6 teaspoons single acting baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup sugar, sift twice. Add and mix well 1 cup finely chopped nuts, add 2 eggs, well beaten, 2 cups milk, $\frac{1}{3}$ cup butter, melted. Turn into well greased pan. Bake in moderate oven.

MRS. ALVIN VAN TRUMP.

BRAN BREAD

One-half cup molasses, 1 teaspoon soda added to molasses, 1 tablespoon sugar (or more if wanted sweeter), 1 pinch salt, 2 cups of flour, 2 cups bran, whole bran, 1 cup milk. Bake in slow oven for 50 minutes in one loaf. Slice thin and spread with cream cheese.

AILENE BURKE.

BANANA NUT BREAD

One-fourth cup fat, 1 egg, 3 mashed bananas, $1\frac{1}{2}$ cup flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup sugar, 1 cup all-bran, 1 teaspoon vanilla, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cup of nut meats. (Cream fat and sugar thoroughly, add egg and beat well. Add all-bran, bananas and flavoring. Sift flour, baking powder and salt and soda together, add to first mixture with nut meats, stirring only until flour disappears. Bake in greased loaf pan with wax paper in bottom, in moderate oven, 350 F. Bake one hour. Cool before cutting.

MRS. B. W. SPENCER.

GRIDDLE CAKES

One cup sifted flour, 1 teaspoon Calubet baking powder, $\frac{1}{2}$ teaspoon salt, 1 tablespoon sugar, 1 egg, well beaten, $\frac{3}{4}$ cup milk, 2 tablespoons melted butter. Sift flour once, measure, add baking powder, salt, and sugar and sift again. Combine egg and milk, add gradually to flour, beating only with spoon. Add shortening. Bake on hot greased griddle. Makes 12 to 15 griddle cakes.

MRS. MAHTILDA STRANDELL.

BRAN MUFFINS

Three-fourths cup milk, 1 cup whole bran shreds, 1 cup sifted flour, 3 teaspoons Calumet baking powder, 3 tablespoons sugar, $\frac{1}{4}$ teaspoon salt, 1 egg, well beaten, 3 tablespoons melted butter. Pour milk over bran and let stand 5 minutes. Sift flour once. Measure, add baking powder, sugar, salt, and sift again. Add egg and butter to bran mixture. Add flour, beating as little as possible. Bake in greased muffin pans in hot oven 425 degrees F. 25 minutes, or until done. Makes twelve.

MRS. MARY MILLER.

NUT BREAD—One Loaf

Three cups flour, 1 cup milk, $\frac{1}{2}$ cup sugar, pinch of salt, 1 cup chopped nuts, 1 egg, beaten well, 3 rounding teaspoons baking powder. Mix dry material first. Raise 20 minutes. Bake slow for 40 minutes.

MRS. IVA LARSON.

DOUGHNUTS

One cup sugar, 1 cup sweet milk, 2 tablespoons melted butter, 2 eggs, 2 teaspoons baking powder, dash of nutmeg, flour to mix soft.

NELLE RUNDBERG.

SWEET CORN BREAD

One cup cornmeal, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup sugar, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon soda, 1 egg, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup shortening, enough buttermilk to make soft batter.

MRS. EARL MONTGOMERY.

COFFEE BREAD

One quart of milk, 1 cup shortening, 3 egg yolks, $1\frac{1}{2}$ cups sugar, 1 teaspoon of salt, 1 teaspoon cardemon seeds, $1\frac{1}{2}$ cake of yeast. Flour to make it stiff enough to handle. Combine the scalded milk and shortening, salt, cool to luke warm, add yeast and flavoring, beat eggs and sugar and mix all together, add flour to make a soft dough, knead well and let raise, knead again and let raise until light. Make into rolls.

MRS. HULDA BERGSTROM.

BUTTER HORN ROLLS

Dissolve 2 tablespoons sugar, 1 cake compressed yeast in 1 cup luke warm milk, then add 4 well-beaten eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 4 cups flour, pinch salt. Let stand 24 hours.

NELLE RUNDBERG.

PINWHEEL BISCUITS (15 Biscuits)

Two cups flour, 4 teaspoons baking powder, 3 tablespoons lard, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, $\frac{3}{4}$ cup milk, $\frac{1}{3}$ cup raisins, 2 tablespoons sugar, 2 tablespoons melted butter. Sift together flour, baking powder and salt, work in lard, add milk gradually. Mix to a soft dough. Toss on floured board, roll one inch thick, spread with soft butter, sprinkle with sugar and press in raisins. Roll up evenly as you would a jelly roll. Cut in slices an inch thick, flatten a little. Bake in hot oven 15 minutes.

MRS. ROBT. G. SWANSON.

CHEESE CEREAL BISCUIT

Three-fourths cup cream of wheat, 3 cups milk. Cook until thick, stirring constantly. Place in double boiler and cook for 20 minutes, add 2 egg yolks, 2 tablespoons butter, 2 tablespoons Parmisello cheese, pour into pan to $1\frac{1}{2}$ inch thickness. Cool, cut with biscuit or cookie cutter, sprinkle with Parmisello cheese and dots of butter, brown quickly in hot oven.

TILLIE NELSON.

DOUGHNUTS

One cup sugar, 3 eggs, 6 tablespoons of melted lard, 1 cup of sweet milk, 3 teaspoons baking powder, 1 teaspoon mace, 1 teaspoon salt and flour enough to mix soft. MARY L. MALANDER.

ICE BOX ROLLS

Six cups flour, $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup lard, 2 eggs, 2 cups warm water, 2 Fleichman's yeast cakes, soaked in $\frac{1}{2}$ cup warm water, 1 teaspoon salt. Mix all ingredients together with a spoon, let raise once, mix down and place in icebox until next day. In making the rolls you'll think they are too soft but use lard on your hands. It will make two dozen clover leaf rolls. What you don't use can be put back in icebox for another day.

ELLA SINGMASTER.

APPLE MUFFINS

One-fourth cup sugar, 1 egg, $\frac{1}{4}$ cup shortening, 2 cups flour, sift before measuring, 1 cup milk, 1 cup chopped raw apples, sweeten with $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon cinnamon, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Bake 45 minutes.

MRS. DAVID NYRENE.

ORANGE ROLLS

Two cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 1 teaspoon sugar, grated rind of one orange, $\frac{1}{3}$ cup shortening, $\frac{3}{4}$ cup milk. Sift dry ingredients together. Cut in shortening. Add rind and milk. Handle as little as possible. Pat on floured board in rectangular sheet $\frac{1}{2}$ inch thick—spread with orange filling. Roll as jelly-roll and cut in $\frac{3}{4}$ inch strips. Place in greased muffin pans. Bake about 20 minutes in hot oven, 425 degree F.

ORANGE FILLING

Two tablespoons flour, 4 tablespoons orange juice, grated rind of one orange, $1\frac{1}{2}$ tablespoons butter, $\frac{1}{2}$ cup sugar. Melt butter, add flour, orange juice, and rind. Cook until very thick. Remove from fire; add sugar and beat well. Cool.

MRS. C. BRANDON COX.

"OLD FAITHFUL" REFRIGERATOR ROLLS

One cup boiling water, $\frac{3}{4}$ cup lard, $\frac{3}{4}$ cup sugar, 1 teaspoon salt, 1 Fleishman yeast cake, 1 cup ice water, 2 well-beaten eggs, 6 cups flour. Make a separate mixture, using the ice water, sugar, eggs, and salt, and crumble the yeast cake into it. Pour the boiling water over the lard and let it stand to cool. Then add it to the first cold mixture. Sift the 6 cups of flour and add it to the completed mixture, stirring until smooth. Place cover on bowl and put away in refrigerator until desired. When ready to bake, place three small balls in each muffin tin which has been well greased with butter. Let rise $3\frac{1}{2}$ hours. Bake in moderate oven 20 minutes.

MRS. LESTER SELINDH.

FIG AND DATE BREAD

One-fourth cup brown sugar, 1/4 cup honey, 1/4 cup melted butter, 1 egg, 1 1/2 cup milk, 3 cups flour, 1 cup all-bran, 1 teaspoon baking soda, 1 teaspoon baking powder, 1/2 teaspoon salt, 1/2 cup dates and 1/2 cup figs, cut fine, 1/4 cup pecans. Mix in order given and bake in moderate oven 350 degrees F.

MISS ESTHER LARSON.

SCOTCH SHORTBREADS (30 Shortbreads)

One cup butter, 1/2 cup sugar, 2 cups flour. Cream butter and sugar well. Work the flour into the creamed butter and sugar. Form into balls about the size of a large marble and flatten to 1/4 inch in thickness. Bake shortbreads on the center or the top shelf of a moderate oven until golden brown. On account of the large amount of butter the shortbreads cannot be baked in a hot oven for they will burn before they are cooked through.

MRS. CARL NORDQUIST.

BANANA PEANUT BREAD

(One loaf, eight by four inches.)

One and one-half cups sifted flour, 2 teaspoons baking powder, 1/2 teaspoon soda, 1/2 teaspoon salt, 1 cup bran, 1/2 cup chopped peanuts, 4 tablespoons shortening, 1/2 cup sugar, 1 egg, 1 teaspoon vanilla, 1 1/2 cups mashed bananas, 2 tablespoons water. Method: 1. Sift flour, baking powder, salt and soda. Stir in the bran and the nuts. 2. Cream shortening and sugar; add egg and vanilla and mix well. 3. Combine bananas and water. Combine all of the ingredients together, mixing well. 4. Pour into well greased loaf pan and bake in a moderate oven, 350 degrees F., for 40 to 50 minutes. Cool thoroughly before cutting.

GINGER BREAD

Two-thirds cup molasses, fill with sugar, 1/2 cup butter and lard mixed, fill cup with boiling water, 1 teaspoon ginger, 1 teaspoon soda, 1/2 teaspoon salt, 2 cups flour, 1 egg beaten light and added last mix in order. Bake in greased pan about 25 minutes, 325 degrees F.

MRS. NETTIE CARLSON.

QUICK COFFEE BREAD

One cup sugar, 1 egg, 1 cup milk, 2 tablespoons melted butter, 2 teaspoons baking powder, pinch salt, enough flour to make stiffer than cake. Put in shallow pan, sprinkle with sugar, cinnamon and bits of butter on top. Can also add nut meats. Bake in oven 25 minutes.

MRS. NETTIE CARLSON.

KRINGLA

One-half cup sugar, 4 cups flour, 1 1/2 teaspoon soda, 1 teaspoon baking powder. Mix together and cut in one teaspoon lard. Then add 1 cup sour cream, 3/4 cup sour milk or buttermilk.

MRS. WM. NELSEN.

TWO-HOUR WHOLE WHEAT ROLLS (2 Dozen)

One cake compressed yeast, 1 tablespoon granulated sugar, 1 cup scalded milk, 2 cups whole wheat flour, 1 cup white flour, 2 tablespoons melted butter, 1 teaspoon salt. Method: 1. Cream sugar and yeast cake together. It becomes almost liquid. 2. Scald milk and cool to lukewarm, then add to the yeast mixture. 3. Mix the two kinds of flour together. 4. Beat one and one-half cups of the flour into the batter. Beat for two minutes by the clock (mixture will start to have big bubbles). 5. Add the salt, melted butter and the rest of the flour. 6. Knead on a floured board for two minutes. Found I used just about four tablespoons more of flour (white). 7. Place dough in a greased bowl, brush lightly with melted butter. Cover with cloth and let rise until doubled in bulk (cool day, so took 45 minutes). 8. Roll dough out to one-fourth inch thickness. Cut in circles, crease through center with floured knife handle. Brush one-half with melted butter, fold. Let rise on greased cookie sheet until double in bulk. About one-half hour's time. Bake in a hot oven, 425 degrees F., for 12 to 15 minutes, depending upon size of rolls.

CORN BREAD

One-half cup butter, $\frac{1}{2}$ cup sugar, 1 cup cornmeal, 1 cup flour, 1 cup sweet milk, 2 level teaspoons baking powder, 2 eggs. Cream butter and sugar, add egg yolks, milk, flour and cornmeal and baking powder. Then add beaten egg whites.

MRS. BERTHA SHOPE.

CINNAMON ROLLS

Two tablespoons sugar, $\frac{1}{2}$ teaspoon salt, 1 cup milk (scalded and lukewarm), 1 yeast cake, $\frac{1}{4}$ cup lukewarm water, $1\frac{1}{2}$ cup flour, 3 tablespoons butter, 4 tablespoons sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sugar. Mix sugar, salt, and scalded milk. When lukewarm, add the yeast cake dissolved in one-fourth of a cup of lukewarm water. Add one and a half cups of flour. Cover and set in a warm place to rise. When double in bulk, add the butter (melted), four tablespoons of sugar and more flour (enough to knead). Let rise, knead and roll into a sheet half an inch thick, spread with a mixture made by adding melted butter, one and a fourth cups of sugar and some cinnamon. Roll up like a jelly roll. Cut in slices three-fourths inch thick. Place in a pan one inch apart, let rise again. Bake in a moderately hot oven twenty-five minutes.

MRS. J. A. NELSON.

ROLLS

Heat $1\frac{1}{4}$ cups milk. When lukewarm add 1 cake Compressed yeast, 1 tablespoon butter and 3 tablespoons sugar, 1 teaspoon salt, add 2 cups flour, 1 egg, well beaten. Add remaining 2 cups flour. Let rise, make in small rolls, size of a walnut. Bake 15 or 20 minutes.

MRS. AUGUST STRAND.

RICE PAN CAKES

One cup warm boiled rice, 1 cup milk, 2 eggs, $\frac{1}{2}$ teaspoon salt, 2 tablespoons melted butter, 4 tablespoons flour, 2 teaspoons baking powder. Combine rice, salt, milk, butter and egg yolks. Stir in flour and baking powder. Fold in beaten whites. This will make 14 six inch cakes or 28 three inch cakes.

MISS MILDRED WALDER.

QUICK ORANGE ROLLS

Two cups sifted flour, 2 tablespoons sugar, 3 teaspoons baking powder, 1 teaspoon salt, $\frac{1}{4}$ cup shortening, $\frac{1}{2}$ cup orange juice, 1 egg. Method: 1. Sift dry ingredients. Cut in shortening. Beat egg, add orange juice, then add to dry ingredients. Blend with fork. Turn dough out on lightly floured board, knead gently for half minute. Roll out $\frac{1}{4}$ inch thick. Brush with melted butter, sprinkle with orange sugar. Roll like jelly roll. Cut in 1 inch slices. Put in buttered muffin tins. Bake 15 minutes at 425 degrees F.

To make orange sugar, add the grated rind of two or three oranges to one cup of sugar. This may be stored for future use.

MRS. W. MOLLECK.

PRIZE-WINNING COFFEE BREAD

To cakes yeast and 1 tablespoon sugar dissolved in $\frac{1}{2}$ cup lukewarm water; $\frac{3}{4}$ cup sugar, $\frac{2}{3}$ cup butter, 1 teaspoon cardomon seed, 3 eggs, 1 cup milk, 1 cup water, 1 teaspoon salt. Beat eggs well, mix with water, milk and salt. Cream butter and sugar until fluffy. Sift flour, add to the creamed mixture, alternately with the liquid. Add dissolved yeast, beat thoroughly. Turn onto lightly floured board and knead with more flour until smooth and elastic. Place in bowl. Set in warm place. Allow to double in bulk. Turn onto board, make into rolls or any desired shape, let raise. Beat yolk of 1 egg, 1 tablespoon cream, 1 tablespoon sugar, brush lightly over rolls. Sprinkle with chopped almond and sugar. Bake in medium oven 400 F.

MRS. CARL E. SEASTRAND.

PARKER HOUSE ROLLS

One cake Fleishman yeast dissolved in 2 teaspoons sugar, 1 pint milk scalded and cooled, 2 tablespoons sugar, 4 tablespoons melted lard or butter, 1 teaspoon salt, 3 pints sifted flour. Add the dissolved yeast, the sugar, melted fat and salt to the milk after it is lukewarm, then $1\frac{1}{2}$ pints of the flour, beat until smooth, cover and let raise until light. (Takes about 2 hours.) When light add the remainder of the flour and knead well. Cover and let raise in a warm place until double in size. Roll out $\frac{1}{4}$ inch thick. Brush lightly with melted butter. Cut in pieces 2 by 4 inches and fold as a pocket book. Let raise until light and bake in a moderate oven 350, about 25 minutes or until done. Brush with melted butter after taking out of oven.

MRS. CLAUS CARLSON.

GINGER MUFFINS

Two cups flour, 3 teaspoons baking powder, 1/4 teaspoon baking soda, 1/2 teaspoon ginger, 1/2 teaspoon salt, 1 egg, well beaten, 1/2 cup milk, 1/2 cup molasses, 4 tablespoons melted shortening, 3/4 cup grated cheese. Sift flour, measure, and sift with salt, ginger, baking soda and baking powder. Combine egg, milk and molasses. Add to dry ingredients, stirring constantly. Beat only until smooth. Add shortening, and fold in grated cheese. Fill well-oiled muffin tins 2/3 full. Bake in hot oven (425 degrees F.) 10-15 minutes.

MRS. CARL E. SEASTRAND.

OLD-FASHIONED BLUEBERRY MUFFINS

Two and two-thirds cups of Seal of Minnesota flour, 1 cup blueberries (canned or fresh), 2 teaspoons lemon juice, 2 2/3 teaspoons baking powder, 1 egg, 1 cup whole sweet milk, 4 tablespoons melted butter, 1/3 cup granulated sugar, 1/8 teaspoon salt. Sift flour once and measure. Add lemon juice and salt to the berries. Combine with 1/3 cup flour. Sift remaining flour with baking powder and sugar. Beat egg, add milk, then flour all at once. Mix just enough to distribute liquid. Add butter and fold in berries. Bake in small greased muffin tins 10 to 15 minutes in moderately hot oven (350-400 degrees F.). Makes 1 dozen medium muffins. If the berries are first rolled in sugar and then in flour (1/3 cup) and stirred in with a fork, the berries will remain whole.

MRS. W. ENGDAHL.

SWEDISH RYE BREAD

Three pints water, 1 sifter rye flour, 2 cakes compressed yeast. Mix for sponge. Add 1/2 cup sugar, 1 cup sorghum, 1 tablespoon salt, 2 large tablespoons lard, 1 teaspoon fennel seed, 1 teaspoon anise seed. Mix all together. Set to raise. When light knead in white flour till a nice soft dough and let raise again until double in size. Then make into loaves. Bake one hour. If sponge is not thick enough take some white flour with it but do not use any more rye flour.

MRS. C. E. SEASTRAND.

GRAPE NUT BREAD

One cup of brown sugar, 2 cups of sour milk (or buttermilk), 2 cups of grape nuts, 3 1/2 cups of flour, (good measure), 2 eggs, 4 tablespoons shortening, 1 teaspoon soda, 1 1/2 teaspoon salt. Method: Cream shortening and sugar. Add well beaten eggs. (Mix soda with milk and pour over grape nuts and let stand a few minutes). Sift flour, add salt and add shortening, alternating with milk mixture. Bake 45 minutes in a 350 degree F. oven.

MARY LINDQUIST.

SOUR CREAM WAFFLES

Two cups flour, 1 teaspoon soda, 1/2 teaspoon salt, 1 tablespoon sugar if desired, 2 eggs, 2 cups sour cream (or rich sour milk plus 1 tablespoon butter).

MRS. W. B. KYD.

RICH SHORTCAKE

Two cups flour, 3 teaspoons baking powder, 1/4 cup sugar, 1/2 teaspoon salt, 1/3 cup butter, 3/4 cup milk, 1 egg. Mix dry ingredients. Rub in butter, add milk and beaten egg. Bake at 475 degrees 12 or 15 minutes.

MRS. ROY WOODWORTH.

RAISIN TEA RING

Two cakes compressed yeast, 1 cup milk scalded and cooled, 1 cup lukewarm water, 1 tablespoon sugar, 7 cups sifted flour, 6 tablespoons butter, 1/2 cup sugar, 3 eggs, 1/2 teaspoon salt. Mix 1 tablespoon of sugar in lukewarm liquid. Add 3 cups of flour and beat until smooth. Add butter and sugar (well creamed). Add eggs beaten until light remainder of flour and salt gradually. Knead lightly on board and put in greased bowl. Let rise to double bulk in warm place. Roll in oblong piece 1/4 inch thick. Put butter on, brown sugar, raisins and cinnamon. Roll up, place in circle in shallow greased pan. With scissors cut 3/4 inch slices almost through. Turn each slice partly away from center. Cover, let rise 1 hour, or until light and bake 25 minutes. Just before putting in oven glaze with (egg and milk). Ice while hot with powdered sugar mixed with milk or cream, a little vanilla if preferred.

MRS. CARL NORDQUIST.

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BRAN MUFFINS

One-four cup sugar, 2 tablespoons shortening, 1 egg, well beaten, 1 cup sour milk, 1/8 teaspoon salt, 1 cup bran, 1½ cups flour, 1 teaspoon baking soda, 1 teaspoon baking powder. Cream shortening and sugar together. Add egg, milk, bran, flour, baking soda, baking powder, and salt. Mix well. Fill well-oiled muffin tins 2/3 full. If sour cream is used omit 1 tablespoon shortening. Bake in hot oven (435 degrees F.) about 40 minutes.

MRS. CARL E. SEASTRAND.

SWEDISH RYE BREAD

One cake compressed yeast, 4 cups water, 4 cups rye flour, 3/4 cup molasses, ½ cup sugar, 1 teaspoon salt, 2 tablespoons shortening. Mix altogether with white flour enough to make nice dough. Raise until it doubles in size, take out of bowl and work on bread board, put back in bowl to raise again. Then make into loaves. Bake in greased pan 1 hour or more in moderate oven.

MRS. CARL E. SEASTRAND.

ROLLS

One cup scalded milk, 5 tablespoons sugar, 1 teaspoon salt, 4 tablespoons shortening, 1 compressed yeast cake, 2 tablespoons lukewarm water, 1 or 2 well-beaten eggs, 4 cups flour. Combine scalded milk with sugar, salt and shortening. Cool to lukewarm. Soften yeast in warm water and add to first mixture. Add egg, then flour. Allow to raise and work down after doubled in size. Form in rolls and place in greased pan. Let raise again. Bake at 450 degrees about 12 to 18 minutes. Brush with melted butter. You can roll them out immediately without working down. Time to make recipe, about 4 hours.

MRS. REIN O. CARLSON.

MARYLAND CREAM WAFFLES

One-half cup salad oil, 1 3/4 cup milk, 2 eggs, 2 teaspoons sugar, 2 cups flour, 4 tablespoons baking powder, ½ teaspoon salt. Mix and sift dry ingredients. Add milk mixed with beaten egg yolks. Add oil. Fold in beaten egg whites.

MRS. ED NELSON.

EASY GRAPE CONSERVE

Four cups sugar, 4 cups ripe grapes. Pick grapes off stem, combine with sugar. Cook 20 minutes. Put through colander. Put into glasses and seal with paraffin. Do not reheat after putting through colander. Fine flavor.

MRS. W. E. DISHMAN.

Meats, Fish and Fowl

SWISS STEAK

One pound of round steak 2/3 of an inch thick, 5 level tablespoons of flour, one bay leaf, 1/4 of a level teaspoon of salt, 1/8 of a level teaspoon of pepper, 1/2 cup water, 1 level teaspoon of onions, 2 cloves, 1 tablespoon of bacon fat. Wipe the steak with a damp cloth, trim the edges to remove any gristle, and pound the flour into the meat, using the side of a heavy plate for the pounding. This breaks up the tendons of the meat. Place the bacon fat in a frying pan and when hot, add the meat. Brown thoroughly on each side. Lower the flame. Add the bay leaf, salt, pepper, onion and water. Cover with a lid and allow to cook slowly for one and a half hours. More water may be needed if the gravy boils down. Pour the gravy over the meat when serving.

MRS. ANNA W. LUNDGREN.

MEAT ROLLS

Two and one-half lbs. fresh ground pork, 4 medium sized raw potatoes, 2 medium sized onions. Run all through food chopper, add salt and pepper to taste, add a little ground allspice. Roll into balls and brown on both sides, then add a little boiling water, cover and cook slowly 1 hour, then remove lid and let fry until water has absorbed.

MRS. E. RUDEBECK.

MEAT LOAF

Two lbs beef, 1 lb. pork, 1 1/2 teaspoon salt, 1/3 teaspoon pepper, 1 small onion, chopped fine, 1 1/2 cup bread crumbs, 3/4 cup milk, 1 well beaten egg. Grind meat, add all ingredients and knead until spongy, bake 1 hour, baste with 1 cup water and 1 tablespoon butter.

MRS. DAVID NYREN.

MEAT SOUFFLE

One cup white sauce, 1 1/2 cups chopped meat, leftover roast, beef or pork can be used, one onion, minced, a little parsley (cut fine), yolks of two eggs, pepper and salt. A little sage or allspice can be added also for seasoning if preferred. Add meat to the white sauce, add yolks of eggs (beaten light). Seasoning. Cook one minute, cool and fold in the egg whites, beaten stiff, turn into a buttered baking dish and bake in a pan of hot water 20 or 30 minutes. Serve hot.

MRS. ANNA W. LUNDGREN.

MEAT BALLS

Two pounds hamburger, 1 egg, 1 or 2 onions, 1 cup uncooked rice, 2 carrots, 2 stalks celery, (grind or cut fine), salt and pepper. Mix into balls, then place in a kettle and put one quart tomatoes and one quart water over the meat balls. Cook two hours very slow.

FLORENCE TEACHERS.

BARBECUED RIBS

Six pounds spareribs, celery seed salt, barbecue sauce. Salt and pepper meat on one side. Spread evenly with barbecue sauce and sprinkle generously with celery seed. Place under broiler until brown. Remove from rack and proceed the same with other side of meat. Place ribs in covered pan, add finely cut onion and bake in oven one-half hour. Serves eight.

MRS. FAYE GOUGHNOUR.

HAMBURGER AND SPAGHETTI DISH

Brown lightly 1½ pounds of hamburger in skillet, add two medium sized onions, finely chopped, and cook a few minutes, stirring often. Add one pound package of spaghetti which has been cooked in salted water and rinsed in cold water; one quart can of tomatoes, 1/3 cup of sugar, salt and pepper to taste. Mix well and pour into greased casserole. Sprinkle top with paprika and bake in oven at about 375 degrees F. for at least one hour.

MRS. FREDERICK F. PEEL.

HUNTINGTON CHICKEN

Two tablespoons butter, 2 tablespoons flour, 1 cup thin cream, 1 teaspoon salt, 1/8 teaspoon pepper, 1 cup cold cooked chicken, ½ cup macaroni, ½ cup mushrooms, 1 red pimento. Make white sauce with butter, flour and cream. Put in baking dish and sprinkle with cracker crumbs. (Chicken broth or leftover gravy may be used for part of liquid).

MRS. DONALD DOLK.

VEAL LOAF ROAST

One tablespoon minced onion, 2 teaspoons butter, 1/3 cup minute tapioca, 2 ½ teaspoons salt, dash of cayenne, dash of celery salt, one pound veal (ground), one pound pork (ground), one cup milk, 3/4 cup hot water, 4 tablespoons butter. Brown onion slightly in butter, combine ingredients. Bake in hot oven 450 degrees F. 15 minutes, then decrease heat to moderate and bake 30 minutes longer, basting frequently. This is very good.

DOROTHY M. JOHNSON.

BARBECUED RIBS

Four pounds spareribs, 2 tablespoons fat, one onion, chopped, ¼ cup vinegar, 2 tablespoons Worcestershire sauce, 2 tablespoons brown sugar, 1 tablespoon celery salt, ½ tablespoon ground mustard, 1 cup tomato catsup, 1 cup water. Trim spareribs free of fat, put in roaster, then in oven. Cover and bake while making sauce. Before pouring sauce over ribs drain off excess fat. Cook onion in butter for sauce, and add the rest of the ingredients. Bake meat uncovered in moderate oven, beating the sauce frequently for 1½ hours or until meat is very tender.

MRS. DAVE OBERG.

BARBECUED PORK CHOPS

Six pork chops, 3/4 cup water, 3/4 teaspoon salt, 3/4 teaspoon celery seed, 3/8 teaspoon nutmeg, 1 bay leaf, 3/4 tablespoon flour, 3/4 cup catsup, 1/4 cup vinegar. Place pork chops in a baking pan. Mix all of the other ingredients together. Pour over pork chops and bake in a moderate oven for two hours.

MARY HUDSON.

MEAT BALLS

One can tomato soup, 2 cans water. Combine soup and water. Bring to the simmering point. Drop in the meat balls, cover and let simmer for two hours or until meat is done.

Meat Mixture

One pound ground round steak, 1 well beaten egg, 1/2 cup raw, washed rice, 1 small minced onion, 1 teaspoon salt, dash or two of pepper. Celery salt gives an added flavor. Mix the meat thoroughly with other ingredients. Shape into small balls, have the soup mixture boiling when you first drop the meat balls in. This sets them on the outside so that they don't fall to pieces. Then simmer until done. A fruit salad and cooked buttered celery go nicely with this meat.

MRS. RHOYD CARLSON.

VEAL PIE

Cut lean meat into small squares, and boil until tender. Also about two-thirds as many potatoes, cut into squares. Put into a baking dish and pour juice from meat over all, using a little flour for thickening. On top place small baking powder biscuits and put in hot oven and bake until done.

MRS. HOWARD.

ESCALLOPED CHICKEN

One chicken cooked and cut up, 2 cups bread crumbs, 3 tablespoons chopped celery, 4 eggs beaten, salt and pepper, 3 1/2 cups broth. Bake one hour in a 375 degrees F. or slow oven. Serve in squares.

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RAZZLE DAZZLE

One and one-half pounds chopped round steak, brown in skillet with salt, pepper and one green pepper, chopped fine, and a little onion; drain one can whole kernel corn, add to above. Put in buttered casserole with small amount of corn liquid. Mash potatoes, put on top, sprinkle with bread crumbs or grated cheese and brown in oven.

MRS. ANNA HANSON.

PORCUPINE MEAT BALLS

One pound hamburger or round steak, ground, 1 tablespoon green pepper, $1\frac{1}{2}$ cups uncooked rice, $\frac{1}{2}$ teaspoon salt, dash of pepper, 1 chopped small onion. Mix well. Make balls about the size of a English walnut. Place in bottom of large pan or roaster, (each one separated). Pour over them a can of tomatoes or tomato soup or both. Cover dish and bake about one and one-half hours. Keep plenty of juice over them while cooking.

MRS. LAUBACH.

SCALLOPED PORK AND VEAL

One pound of lean pork, $\frac{1}{2}$ pound of veal, whole allspice and salt to taste, 2 eggs, cracker crumbs. Method: Boil meat slowly with plenty of water, so as to have plenty of broth after boiling, season with allspice and salt. When meat is done, break in small pieces. Place cracker crumbs and meat alternately in buttered baking dish. Beat eggs and mix with broth, pouring same over meat and cracker crumbs and bake until done. (Onions optional).

SARA E. LINDQUIST.

MEAT LOAF

Two pounds ground beef, 1 lb. ground pork, $1\frac{1}{2}$ cups of cracker crumbs, $\frac{1}{2}$ teaspoon black pepper, $1\frac{1}{2}$ teaspoon salt, 3 whole eggs, $\frac{3}{4}$ of a quart of tomatoes, or you can use milk instead. Mix altogether, make into loaf and bake about $1\frac{1}{2}$ hours.

MRS. O. E. SISK.

HAM LOAF

One pound smoked ham, $1\frac{1}{2}$ pound lean pork steak, 1 cup cracker crumbs, 2 eggs, $\frac{1}{2}$ cup milk, pepper. Baste frequently with the following mixture: Two cups brown sugar, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup water, 1 teaspoon mustard. Bake two hours at 375 degrees.

MRS. ARLENE NELSON.

MEAT LOAF

One and one-half pound ground meat, $\frac{1}{2}$ large onion, cut up green pepper and some celery. Put in skillet, fry slowly about 10 minutes. Put layer of cooked macaroni in bottom of casserole, then layer of meat mixture, until used up. Then put one can of mushroom soup on top of this. Bake one-half hour in hot oven.

MRS. LENA GUSTAFSON.

BEST NOODLE DISH

Meat, fish or chicken. Three packages of noodles. Cook dip in cold water. One large bunch celery, cook until done and save juice for cream sauce. One No. 2 can peas, prepare white sauce, mix noodles, peas and diced meat (use cooked meat), little pimento if wanted, pour mixture in greased baking dish, cover with cracker crumbs, sprinkle cheese and butter on top. Salt and pepper to taste and bake.

MRS. WM. SMALLEY.

SCALLOPED TUNA FISH

One can tuna fish, 3 hard-boiled eggs, small package potato chips, 1 cup thick white sauce, 1 can Campbell's mushroom soup. Break part of the potato chips on the bottom of a baking dish. Mix the other ingredients, and cover with remaining chips. Bake about 45 minutes. Serves about eight.

MRS. HULDA EKBERG.

SPANISH PORK CHOPS

Have pork chops cut almost one inch thick. Rub dry mustard and salt into chops, place in pan, put two tablespoons catsup on top of each chop, cover water and simmer for two hours or until the water mixture is cooked into a thick paste. Makes delicious gravy.

MRS. A. JOHNSON.



DAHLSTROMS

LUNCHEON DISH

One package potato chips, 1 can tuna fish, 1 can mushroom soup. Crumble potato chips in baking dish, flake tuna and add mushroom soup. Bake 30 minutes.

ELLEN JOHNSON.

MEAT LOAF

Two pounds round steak, 1 pound pork, 1½ cups of cracker crumbs, 2 cups milk, 1 onion, 1 bunch celery, 1 cup tomatoes, 1 green pepper, salt. Bake for three hours in a slow oven, uncovered.

MRS. C. A. MELINE.

BAKED TUNA FISH

One can tuna fish, 1/2 can mushroom soup, 3/4 package noodles (small), milk. Method: Cook noodles and drain, add can flaked tuna fish and mushroom soup. Fill soup can with milk and add to mixture. Place in baking dish and sprinkle with grated cheese. Bake one-half hour in moderate oven.

MRS. EMIL CEDERSTROM.

ONE DISH MEAL

One pound country style sausage, 2 medium sized onions, sliced, 1 can lima beans, 1 No. 2 can tomatoes, 1 teaspoon chili powder. Shape sausage into flat cakes and fry with the onions until the sausage is well done. Drain off all but one-half cup of the fat, add remaining ingredients and simmer for 30 minutes.

MRS. A. JACKSON.

BARBECUED SPARE RIBS

Three to four pounds spare ribs, 2 onions sliced, 2 tablespoons vinegar, 2 tablespoons Worcestershire sauce, 1 tablespoon salt, ½ teaspoon red pepper, 1 teaspoon paprika, ½ teaspoon black pepper, 1 teaspoon chili powder, one 8-oz. bottle (3/4 cup) catsup, 3/4 cup water. Select meaty spare ribs and cut into pieces, allowing two to each portion. Sprinkle with salt and pepper. Place in a roaster and cover with the sliced onion. Pour over this the barbecue sauce made by combining the remaining ingredients. Cover and bake in a moderate oven (350 degrees) for 1½ hours. Baste occasionally, turning the spare ribs once or twice. Remove the cover from the roaster during the last 15 minutes of baking. Replace the onion slices if they have fallen off, and brown the ribs. This will serve six.

MRS. WM. NELSEN.

SPAGHETTI AND HAMBURGER DISH

One pound hamburger, 1 package spaghetti, large can tomatoes, or two cups of home-cooked tomato juice, salt and pepper to taste. A little green pepper may be added. Method: Cook spaghetti as usual. Brown hamburger and onion in skillet until almost done, add tomatoes and simmer for a while. Add spaghetti and let all simmer for a half hour. Make a good one dish meal.

MRS. ROBERT OBERG.

BALERI

One package noodles, 2 green peppers, $\frac{1}{2}$ cup grated cheese, 1 large onion, 1 can tomato, (No. 2), 1 can small ripe olives, $1\frac{1}{2}$ pounds hamburger, 1 can corn niblets or kernel corn, salt and pepper to taste. Cook noodles in salted water and drain. Fry ground meat until slightly brown, add tomatoes, onions, peppers chopped fine, noodles, corn and season. Cook about 10 minutes. Place mixture in casserole, add whole ripe olives with seeds, cover with grated cheese and bake in slow oven until cheese is melted.

HELEN ATKINS.

FISH BALLS

Two pounds of fish, three or more big onions, 2 eggs, 1 cup cracker crumbs, salt and pepper. After removing skin and bones from fish, cook skin and bones in water with a few carrots and celery. Boil cut onions until clear, then in a meat grinder, chop raw fish and onions. Mix fish, onions, eggs, crackers, salt and pepper together. Make small balls and boil them for 30 minutes in with the carrots and celery, after the skin and bones of the fish have been removed.

MRS. D. ANDERSON.

SALMON SOUFFLE

One can salmon, $\frac{1}{2}$ cup dry bread crumbs, 3 eggs. Make sauce of the following: 2 tablespoons flour, 2 tablespoons butter, 1 pint milk, add 1 teaspoon salt, 1 teaspoon onion juice, 1 teaspoon lemon juice, 1 teaspoon chopped parsley, 3 egg yolks. Cook in double cooker. Mash salmon, add bread crumbs, sauce and the beaten whites of eggs, turn into buttered baking dish, set in pan of hot water and bake 25 minutes in oven at 375 degrees F. A pleasing addition is $\frac{1}{2}$ cup grated cheese.

ANNE ANDERSON.

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SALMON SOUFFLE

One large can salmon, minced, make cream sauce, add 2 egg yolks, 6 soda crackers, rolled fine. Let stand awhile, then fold in two egg whites, beaten stiff. Bake in moderate oven one-half to three-fourths hours.

MRS. MABEL SWANSON.

TUNA FISH AND NOODLES

One 7 oz. can tuna fish, one 10½ oz. can mushroom soup, about two cups of noodles, 1 small onion, ½ cup milk, 2 tablespoons butter. Boil noodles with onion, salt to taste. Place layers of noodles and flaked tuna fish in casserole. Pour soup mixed with milk over this, cut butter on top. Bake one hour.

MRS. FRED VAN LIEW.

BAKED TUNA AND NOODLES

Cook one package noodles, then mix with one small can tuna, and one small can peas, and one small can mushrooms. Make a white sauce and mix all together. Salt and pepper to taste. Put in baking dish and bake 30 or 40 minutes. A few cracker crumbs on top.

TILLIE EVANS.

SALMON, STEAMED

One-fourth teaspoon salt, 1/4 teaspoon pepper, 1 cup bread crumbs, 2 eggs, beaten light, 1 teaspoon baking powder, 2 teaspoons melted butter, 1 can salmon, 1 cup milk. Steam one and one-half hours.

ADELIA STARKWEATHER.

SALMON LOAF

One tall can of red salmon, salt and pepper to taste, 1 small onion, 1 cup of milk, ½ cup of bread crumbs, 1 beaten egg. Mix all together. Put in a baking dish. Sprinkle with cracker crumbs or cornmeal. Pour over this two tablespoonsful of melted butter to which has been added the juice of one lemon. Bake in a one-half hour in moderate oven.

MRS. LAUBACH.

GOULASH

Two tablespoons fat (suet), 1 large onion, diced, 1 pound round steak, ground, 3 cups of water, 2 cups cooked spaghetti, 1 cup peas, 1 teaspoon salt, 1/8 teaspoon pepper, 2 tablespoons butter. Melt fat in frying pan, add onion and brown, then add meat and water and cook for 20 minutes. Mix in spaghetti, peas, seasonings and butter. Cook 5 minutes. Serve on large platter.

MRS. A. JACKSON.

STUFFED PORK CHOPS

Have pork chops cut with pockets in them. Stuff with dressing and sew them up. Dip in beaten egg and cracker crumbs and brown thoroughly in bacon fryings and butter. Then put in roaster and pour over one can of tomato soup and one can of water and bake in a medium oven for two hours.

JENNIE SPONG.

SALMON BALLS

One pound can salmon, 3/4 cup of bread or cracker crumbs, 1 egg, 1/2 teaspoon salt, 1/4 teaspoon pepper. Shred your salmon into small pieces, add well-beaten egg, salt, pepper, and crumbs. Mix well, then make into small balls (about the size of a large walnut), then roll the balls in a well-beaten egg, and then in crumbs. Put into your meat fryer in enough grease to cover the balls, and fry until brown.

MISS PHYLLIS JUNE SISK.

 BOILED FISH WITH LEMON SAUCE

Three pounds of pike or salmon trout cut crosswise in 1 1/2 pieces, sprinkle with salt, let stand one hour. One quart water, 2 tablespoons vinegar, 1/4 teaspoon whole pepper, 1 tablespoon onions, cut fine, 1 tablespoon celery, cut fine, 1 tablespoon carrots, cut fine. Let water, vinegar, pepper and vegetables boil until well flavored, add fish a few pieces at a time, and let simmer until the flesh is firm and leaves the bones. Place on platter. Strain the fish stock and add a tablespoon of cornstarch, mixed in a little cold water. Now take three egg yolks, 1 lemon juice and rind, 1/4 cup sugar, salt to taste, 1 teaspoon chopped parsley. Mix lemon juice and rind with the beaten egg yolks and pour on the strained fishstock, cook over boiling water until thick, add parsley and pour over fish and serve cold.

MRS. SIMON LARSON.

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PRESSED VEAL

Use shank of veal and veal tongue. Put the meat in cold water. Boil for two hours, adding a little salt. Remove from fire when done. Break up meat and remove bone gristle. Skin the tongue. To one-half cup of broth, salt to taste, add one-fourth teaspoon kitchen bouquet, dash of pepper, dessert spoon of vinegar, one level dessert spoon of plain gelatine. Mold in a glass bread "pan." Put a layer of meat in bottom, lay the tongue on top, packing the rest of the veal around the tongue, side and top. Pour over this gelatine mixture, taking care that it goes through to the bottom of the mould. Several hard-cooked eggs can be placed around the sides of the tongue. Chill, unmould and slice.

MRS. CARL NORDQUIST.

ITALIAN DELIGHT

One package spaghetti, $1\frac{1}{2}$ pounds round steak, ground, 2 large onions, 1 green pepper, cut fine, 1 can kernel corn, 1 can mushrooms, 3 cans tomato soup, $1\frac{1}{2}$ cups grated New York cheese, 1 to 3 tablespoons Worcestershire sauce. Method: Cook spaghetti and drain. Cook steak, onions, green pepper in frying pan with bacon fat. Add rest of ingredients, mix well. Season to taste. Put in casserole and bake one hour.

MRS. CARL NORDQUIST.

CHICKEN CROQUETTES

Two cups milk, 4 tablespoons flour, 3 tablespoons butter, 2 cups diced chicken, season with salt, paprika onion juice, celery and parsley. Method: Make cream sauce of milk, butter and flour, put in seasoning and chicken and put in refrigerator until firm, take out and make into croquets, roll in fine cracker crumbs, let stand over night in refrigerator. When ready to use take out and dip in egg and cracker crumbs and fry in deep fat.

MRS. MABEL SWANSON.

MEAT LOAF

Two pounds of ground beef (not hamburger), 2 tablespoons ground onion, $\frac{1}{2}$ cup ground celery, 2 cups ground crackers, 1 cup milk, $\frac{1}{2}$ cup tomato soup, $\frac{1}{2}$ cup cheese, ground, 2 eggs beaten, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper. Mix together. Now line pan with bacon strips, then lay meat on top and pour the one-half cup left of tomato soup on meat and cut a little cheese over the top. Then pour one cup hot water in pan. Bake uncovered for one hour at 350 degrees F.

MRS. L. W. NELSON.

HAMBURGER "GOULASH"

One pound hamburger, 1 small onion, chopped fine, 3 cups of cooked spaghetti, $\frac{3}{4}$ of a quart of tomatoes, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper. Fry hamburger and onion until brown, then add other ingredients, and cook altogether for about 25 minutes.

MRS. BARBARA SABOL.

BAKED FRANKFURTERS

One-half cup chopped onion, 4 level tablespoons fat, 1 tablespoon flour, (rounded), $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup chili sauce, 1 teaspoon celery seed, 3/4 teaspoon dry mustard. Boil frankfurters until tender and arrange in baking dish. Pour sauce over same and bake for 15 minutes. Method of preparing sauce: Cook onion in fat until tender but not brown, stir in flour, add water, continue stirring until mixture comes to a boil. Add chili sauce, celery seed and dry mustard.

MRS. CARL STENSTROM.

CALIFORNIA CHICKEN (TUNA)

One and one-half cups carrots, diced, $\frac{1}{2}$ cup onions, ground, 1 cup celery, cut fine, 1 No. 1 can small peas, 1 cup bread crumbs, 1 $\frac{1}{2}$ cups diced potatoes, 2 cups milk, 1 can tuna fish, flaked, 2 tablespoons flour, 2 tablespoons butter. Drain water from peas and in it cook the carrots, onions, celery and potatoes for one-half hour. Pour boiling water over tuna fish to remove oil. When vegetables are cooked, arrange in buttered casserole the cooked vegetables, and the peas, the tuna fish and bread crumbs, repeating the layers. Pour over all the white sauce made with flour, butter and milk. Bake 350 degrees F. for one-half hour.

MRS. F. VOLLER.

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BARBECUED RIBS

Ten pounds of spare ribs, one large bottle catsup, 1/3 bottle Tobasco sauce, 1 bottle green pepper sauce, 2 large onions, sliced, 3 teaspoons celery seed, 5tablespoons Wright's smoke, dash of red pepper. Mix. Wash ribs and put in layers, covering each layer with above mixture. Salt ribs to taste. Bake slowly for three hours basting occasionally.

OLGA RUHMLAND.

FRIED CHICKEN**(Presto Cooker)**

One 4 or 5-pound chicken, 3 tablespoons flour, 1 teaspoon salt, 2 tablespoons fat. Cut chicken into individual portions and dredge with flour. Brown well, place on rack and cook 15 minutes. Add thickening to remaining stock and serve as gravy.

MRS. E. F. BERGREN.

CHOP SUEY

One pound round steak, 2 onions, stalk of celery, 1 cup cooked rice, catsup, dark molasses, red pepper, salt. Dice steak, onions and celery. Brown in pan with butter, cover with water and cook until meat is cooked. Add two tablespoons molasses, 3 tablespoons catsup, rice, seasoning, a little more water, thicken with flour.

KRISTINE HESTNESS.

BREADED MEAT CHOPS

One pound of chops, 1 1/2 cup of dry bread crumbs or cracker crumbs will do, 1 egg, well beaten. Dip chops in well-beaten egg, then roll in crumbs. Salt and pepper to your taste. Then put in hot frying grease, brown on both sides. Take out and put in your roaster with a cup of sweet milk poured over them, and bake about 20 minutes in a slow oven.

MRS. LEONA M. JONES.

STUFFED FRANKFURTERS

Eight large frankfurters, 8 slices bacon. Split flankfurters lengthwise but do not cut through; fill with celery stuffing (see below). Wrap a slice of bacon around each and fasten with toothpicks. Melt one tablespoon fat in baking pan and place frankfurters close together in pan. Bake in hot oven (400-425 degrees) 20 minutes or until bacon is crisp and brown.

Celery Stuffing

Three cups dried bread or toast crumbs, 1 1/2 cups diced celery and chopped celery leaves, one small onion, minced, 6 tablespoons melted butter, 1 teaspoon salt, 1/8 teaspoon pepper, 1/2 teaspoon sage, 1/3 cup water or stock. Toast day-old break until light brown and break into very small pieces. Fry celery and onions in butter about three minutes and add with seasonings to crumbs. Add water and mix lightly but thoroughly.

MRS. CARL STENSTROM.

HAM LOAF

One pound ground lean pork, 1 pound veal, $\frac{1}{2}$ pound ham, 1 cup bread crumbs, 1 cup milk, salt and pepper. Make loaf. Mix 1 cup brown sugar, 1 teaspoon dry mustard, 1 cup vinegar. Pour over loaf. Bake and baste often.

MRS. OSCAR S. CARLSON.

How to Cut Up Chicken

Dress a chicken. Wash carefully. Cut off neck. Remove wings by cutting through wing joint close to body. Fold wings by putting tip back of shoulder joint. Remove legs by cutting through skin close to body. Bend the legs back to separate the joints. Cut through the flesh. Separate thigh from drum stick. Separate breast from back by cutting through the skin just below the breast bone. Insert the knife beneath the edges of the breast bone. Follow up the ribs to the shoulder. Disjoint. Cut through the flesh. Bend the back of chicken to break the back bone. Cut into back and rib sections. Cut through breast of chicken, separating the portion containing the wish-bone from the remainder. Cut remainder of breast in two portions if desired.

MRS. CARL E. SEASTRAND.

MEAT LOAF

One pound round steak, (ground), 3 tablespoons melted butter, 1 egg, beaten, 2 tablespoons chopped onions, $\frac{1}{4}$ teaspoon pepper, 1 cup broken crackers, 1 cup milk, 1 teaspoon salt. Combine all ingredients. Form a loaf. If desired lay slices of bacon on top. Serve with tomato sauce.

MRS. OSCAR S. CARLSON.

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CHICKEN DISH

One 4-lb. chicken, 1 box spaghetti or 1 package noodles (15c size), 1 pint chicken broth, 1 pint white sauce, 1 green pepper, 1 can pimento (small can). Cook chicken and cut up in small chunks. Boil spaghetti or noodles and drain. Mix white sauce, cut up pepper and pimento, mix well and bake until brown. Will serve 8.

MRS. JOHN G. SWANSON.

PICKLED HERRING

Four herring, 2 medium onions sliced, 1 tablespoon black peppercorns, 4 bay leaves, $\frac{1}{2}$ cup lemon juice, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup vinegar, 1 teaspoon sugar. Soak herring in cold water over night. Drain and remove entrails, cut off heads, skin. Run knife down center at back, and skin towards the tail. Thus separating the herrings in two parts. Bone and cut in slices, place in crock with layers of onions, bay leaves and peppercorns. Pour over the liquid which has been mixed with sugar. Let stand 24 hours.

MRS. CARL SEASTRAND.

ROAST GOOSE

(Follow same directions as given for Turkey)

Apple Stuffing

Five sour apples, 12 slices bread, 2 medium onions, 2 tablespoons parsley, finely chopped, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper. Put the bread, apples and onion through food choper. Season and add shortening. Stuff bird.

ROAST TURKEY

Have your turkey drawn and thoroughly cleaned, cutting neck off short. Run cold water through the turkey and scrub outside with a cloth. Rinse quickly and dry thoroughly with clean cloth inside and outside. Rub inside with salt and fill $\frac{3}{4}$ full with stuffing. Sew skin loosely together. Truss the turkey, rub with salt and brush well with melted butter or cooking oil. Place a small piece of turkey fat in utensil. Cover and set over medium heat. When cover is "sizzling" hot, put in the turkey and brown it on all sides in the hot fat, turning as necessary. Leave cover off entirely or set it well ajar. When the turkey is thoroughly browned, turn it breast down if possible. Cover closely and reduce heat very low. Roast without lifting cover for about 12 to 18 minutes per pound. No basting necessary.

Oyster Stuffing

Two quarts bread crumbs, 1 cup melted butter, 2 teaspoons poultry seasoning or sage, $\frac{1}{2}$ teaspoon pepper, 2 teaspoons salt, 1 cup celery, cut fine, $1\frac{1}{2}$ pints oysters, drained and cut in small pieces, liquor from oysters. Mix ingredients in order given. Toss together lightly with a fork until well blended. This makes a light fluffy dressing, but if a moist dressing is desired, giblet broth or water may be added. This amount will stuff a 10-pound turkey.

SUNDAY MEAT LOAF

One pound hamburger, 1 can cream style corn, $\frac{1}{2}$ cup milk, 1 pound sausage, 2 eggs. Method: Crushed crackers enough to hold shape, salt and pepper to taste. Mix ingredients and bake in buttered loaf or tube pan. When ready to serve turn out on a platter and serve with catsup. Serves six. MRS. ELLISON.

FRIED CHICKEN

Cut chicken in pieces. Dip in beaten egg. Roll in bread crumbs which have been seasoned with salt and pepper. Place butter in skillet. Fry until even brown. Put chicken in roaster, pour over remaining fat and a little boiling water. Bake until tender. Garnish with parsley. MRS. CARL E. SEASTRAND.

ROLLED ROUND STEAK

Have a two-pound flank or round steak split to make two layers. Cut across grain to make 3x6 inch strips. Spread with prepared mustard. On end of each strip place a slice of dill pickle and a slice of onion. Roll each piece in a strip of bacon, fastening with toothpicks. Brown on all sides in $\frac{1}{4}$ cup hot fat. Add hot water to half cover; cover and cook over low heat one and one-half hours. MRS. CARL STENSTROM.

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OVEN MEAL

Pare potatoes, roll them in melted butter, then in bread crumbs; salt and pepper. Place in Pyrex pie plate with little water on the bottom. Cover and bake one hour in 350 degrees oven. Put one-half can of corn (cream style) in buttered baking dish; season pork chops and place as second layer; put other one-half can of corn on top and dot with chunks of butter. Bake along with potatoes.

MRS. REUBEN W. BOLANDER.

HAM LOAF

One and one-half pounds lean pork, 1 pound smoked ham ground together, 1 cup bread crumbs, 1 cup milk, 2 eggs, pepper but no salt. Mix well and bake until done. MRS. JOHN G. SWANSON.

LUNCHEON DISH

One can tuna fish (scalded to remove oil), diced celery (about five), one-half can diced pimento, one can peas, one-half large green pepper (diced), one can mushrooms (broken pieces), (diced hard-cooked eggs may be added). Cream sauce, desired amount. Cook noodles as required, drain, butter, season—and serve with the above combination poured over the noodles. Garnish with parsley.

MRS. GEORGE B. SPROUL.

SPANISH STEAK

Four pounds round steak, cut two inches thick, two or three carrots, diced, one Mexican pepper, chopped, flour, salt and pepper. One green pepper, chopped, one or two onions, diced, one or two pimentoes, chopped, two cups tomatoes, one tablespoon butter. Rub meat with salt and pepper. Pound all the flour possible into the steak. Sear in hot butter, add remaining ingredients. Cover, simmer slowly until meat is tender. Twelve servings.

MRS. OSCAR S. CARLSON.

SANDWICH LOAF

One medium size sandwich loaf. Remove crust and slice the long way into 4 slices. One-half cup soft creamed butter, $\frac{1}{2}$ pint sweet pickles finely chopped (reserve a few whole pickles for garnish), $\frac{1}{2}$ lb. fine ground cold cooked ham, 3 hard cooked eggs chopped fine, 1 small can pimentos (reserve one for garnish). Mayonnaise and rich milk 4 or 5 cakes, cream cheese moistened to spreading consistency with cream, $\frac{1}{2}$ cup finely ground nuts if desired. Trim off crusts and slice into 4 equal slices. Spread each slice with butter. Cover one slice with ham and nuts moistened with mayonnaise. Place on top another slice and spread with eggs chopped fine and moistened with mayonnaise. Top this with another slice and spread it with pickles moistened with mayonnaise. Place on top the fourth slice. Spread all over the loaf cream cheese moistened with milk or cream. Garnish with pickles, pimentos, radishes or olives. Slice at serving time to be eaten with fork.

MISS BETTY LARSON.

BROILED STEAK

Broil Porterhouse steak or sirloin under hot flame until puffy and well browned on both sides. Place on hot serving dish. Season with salt, pepper and butter. MRS. OSCAR S. CARLSON.

SWEDISH PEA SOUP

One pound imported dried yellow peas, 1 pound lean salt pork, cut up, 1 teaspoon whole allspice, $\frac{1}{2}$ cup rice, small piece of bay leaf. Method: Soak peas over night, cook slowly for a half hour, then add pork and bay leaf, allspice, cook until almost done, then add rice and finish, adding water to desired thickness. Should be done in two to three hours. ANNA HENSTROM.

CREAM OF CORN SOUP

One can cream corn, 1 pint boiling water, 1 pint milk, slice of onion, 1 teaspoon salt, 2 tablespoons butter, 2 tablespoons flour. Method: Simmer corn water and onion 20 minutes. Strain, then add milk with one teaspoon salt, a little pepper that has been thickened with flour and butter.

MRS. MABEL SWANSON.

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Vegetables

SWEET POTATO BALLS

Three and one-half cups cooked sweet potatoes, 1 cup brown sugar, 1 cup bread crumbs, ground fine, $\frac{1}{2}$ cup water. Put the potatoes through a ricer, season with salt if needed, and roll into round balls with the hands. Coat the balls well with the bread crumbs and arrange in the bottom of a buttered baking dish. Cook the brown sugar and water to a medium syrup, pour over the potato balls, and bake in a hot oven 400 degrees F. until nicely browned. These may be prepared ahead of time, except for the syrup, and placed in the refrigerator until time for baking them.

MRS. HULDA EKBERG.

SCALLOPED POTATOES

Eight cups sliced potatoes, 1 cup cream, 3 cups milk, 1 pound corn beef, one little onion, 4 tablespoons grated cheese, 2 tablespoons butter. Make cream sauce with milk, cream, cheese and flour, salt and pepper to taste. Cook until thick, pour over potatoes, place onion in middle of pan of potatoes, then sprinkle top with grated cheese, butter and paprika. Bake until done.

MRS. L. W. NELSON.

SWEET POTATOES AND PINEAPPLE

Five medium sized sweet potatoes, three or four slices of pineapple, 12 marshmallows, $\frac{1}{2}$ cup pineapple juice, 2 tablespoons butter. Cook sweet potatoes in jackets until tender, then peel them and cut into 1 inch slices. Put a layer of potatoes and layer of pineapple, then pour juice of pineapple over this and put lumps of butter on top and bake for 20 minutes to one-half hour in medium oven. Just before serving lay marshmallows on top and brown them.

MRS. C. E. CARLSON.

MACARONI WITH CHEESE

One cup macaroni, 1 cup diced cheese, 1 cup tomato soup, 1 cup cream. Method: Cook macaroni in salted boiling water. Blanche and mix with other ingredients. Top with buttered crumbs. Bake until cheese is melted—slowly for about an hour.

MRS. W. MOLLECK.

SWEET AND SOUR RED CABBAGE

Large head red cabbage cut, $\frac{1}{2}$ cup water, 1 teaspoon salt, $\frac{1}{2}$ cup vinegar, 4 tablespoons brown sugar, one large lump butter. Mix and simmer for $1\frac{1}{2}$ to 2 hours until liquid has cooked in. Just before serving pour one cup tart jelly, stir until blended.

ELLEN WASCHKOWSKY.

BAKED ONIONS STUFFED WITH BEANS

Peel six large Bermuda onions carefully, scoop out centers, leaving a hollow cup, chop $\frac{1}{2}$ cup onion removed from the centers and simmer in three tablespoons butter for 10 minutes. Combine with one medium can of baked beans, $\frac{1}{4}$ cup tomato catsup, one teaspoon salt, a generous dash of pepper and celery salt and $\frac{1}{2}$ cup dry bread crumbs. Fill onions with this mixture, place in baking dish, add several tablespoons water, cover and bake in a moderate oven 375 degrees F. for about one hour until onions are tender. Serves six.

MRS. RHOYD CARLSON.

ONION SOUFFLE

Cook five medium-sized onions, quartered, in a large quantity of rapidly boiling, salted water about 20 minutes or until tender. Drain reserving liquid and rub onions through a sieve. Melt 4 tablespoons butter, add 4 tablespoons flour and blend well. Add gradually $\frac{1}{2}$ cup water in which onions were cooked, and $\frac{1}{2}$ cup milk. Stir to prevent lumping. Add onion pulp and bring to a boil. Season with one teaspoon chopped parsley. Salt and pepper to suit taste. Dash of cayenne pepper and stir into three egg yolks, beaten until thick and lemon colored. Carefully fold into three egg whites which have been beaten stiff but not dry. Turn into a well-buttered baking dish and bake in a slow oven, 325 degrees F. for 40 to 45 minutes. Serve immediately. Crisp bacon or broiled mushrooms may be served with souffle. Serves six.

MRS. N. E. JOHNSON.

SHRIMP SALAD STUFFED TOMATOES

Six or eight large tomatoes, 2 cups or (two 5 3/4 oz. cans) shrimp, 4 hard cooked eggs, diced fine; 2 stalks celery, diced fine; 1 green pepper, diced fine.

BAKED CREAMED CABBAGE

One medium sized head cabbage, 3 tablespoons butter, 3 tablespoons flour, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ cups milk, $\frac{1}{2}$ cup butter wafer crumbs. Shred cabbage very fine. Cook 7 minutes in boiling salted water. Drain and arrange in a buttered casserole. Make white sauce of butter, flour, salt and milk. Pour over cabbage. Sprinkle with crumbs. Bake in a moderate oven, 350 degrees F. until browned.

MRS. A. JACKSON.

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ITALIAN DELIGHT

One-half cup Mazola oil, 1 cup corn, 1 cup tomato pulp, 1 small onion, 1 cup celery, $\frac{1}{2}$ cup grated cheese, $\frac{1}{2}$ pound ground round steak, salt, paprika and buttered bread crumbs over top. Bake. Add two teaspoons sugar if you like. **NELLE RUNDBERG.**

SAUER KRAUT AND DUMPLINGS

Two pounds spare ribs, quart can of sauer kraut, one small onion. Cover spare ribs with water and cook until tender. Add kraut and onions, cooking about 20 minutes longer. Prepare dumplings as follows: One cup flour, $1\frac{1}{2}$ teaspoon baking powder, 1 tablespoon shortening, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup milk (about). Sift flour with baking powder and salt. Cut in shortening, add liquid and mix very lightly until a soft dough is formed. Drop dumplings into kraut mixture, cover closely and simmer for about 15 minutes.

MRS. SELMA JULSTROM.

RUSSIAN FLUFF

Three-fourths cup rice (cooked), 1 can peas, juice and all, 1 small green pepper, 4 stalks celery, simmer in butter, 1 pound chopped beef, 1 can tomato soup. Bake in moderate over 30 minutes or more. **MRS. HATTIE JOHNSON.**

DRESSING

One-third cup vinegar, $\frac{1}{3}$ cup salad oil, 2 teaspoons catsup, 2 teaspoons Worcestershire sauce, 2 teaspoons cocktail sauce, $\frac{1}{8}$ teaspoon red pepper, $\frac{1}{4}$ teaspoon salt, dash ground clover. Clean shrimp and cut into large pieces, reserving enough whole ones to put on top. Combine the rest of the ingredients. Blend the ingredients for dressing and pour over salad. Let stand in refrigerator until cold. Have tomatoes peeled and chilled. Scoop out centers. (May add the solid pulp to salad if desired). Fill tomatoes, placing whole shrimp on top. Place on crisp lettuce leaves and serve with mayonnaise. **AILENE BURKE.**

BREAD AND BUTTER PICKLES

Twelve good size cucumbers, 6 onions, cut and add salt; let stand 24 hours. Drain and add $\frac{1}{2}$ teaspoon celery seed, $\frac{1}{2}$ teaspoon tumeric powder, 1 teaspoon mustard seed, 1 teaspoon white pepper, 1 small pint sugar, 1 quart vinegar. Let vinegar and sugar come to a boil, add pickles, let boil 5 minutes and seal.

MRS. W. ENGDAHL.

SCALLOPED PEAS

One can peas, 3 hard boiled eggs, 1 small can mushrooms, $\frac{1}{2}$ can pimento. Make a white sauce of the following: Two tablespoons butter, 2 tablespoons flour, 1 cup milk, salt and pepper. Add the white sauce, pimento, mushrooms and cut up eggs and the peas. Heat and place in a casserole. Cover the top with buttered bread crumbs. Bake in a moderate oven. **MRS. F. VOLLMER.**

APPLE FRITTERS

One and one-half cups flour, 1½ teaspoon baking powder, 1/4 teaspoon salt, 1 egg, 2/3 cup milk, tart apples, confectioners sugar, 1 tablespoon lemon juice to make the batter. Mix and sift dry ingredients. Gradually add the milk and well-beaten egg. Peel, core and slice apples crosswise, sprinkle with powdered sugar and lemon juice, cover and let stand one-half hour. Drain and dip each slice in batter. Fry in deep fat 390 degrees F. until golden brown. Remove and drain on unglazed paper, sprinkle with mixture of two tablespoons sugar, 1 teaspoon cinnamon.

MRS. A. JACKSON.

SWEET POTATO CASSEROLE

One can sweet potatoes, 1½ cup shredded dry beef, 2 cups medium white sauce, ½ cup bread crumbs. Method: Brown the meat with butter and two slices onion, alternate sweet potatoes and the meat, pour over white sauce, cover with crumbs and bake 25 minutes in moderate oven, 350 degrees F.

MRS. H. A. JOHNSON.

CARROT RING

Two cups of carrots cooked and sieved. Mix with white sauce of two tablespoons butter, 2 tablespoons flour, 1 cup milk, 3 egg yolks (beaten), salt and pepper to taste. Cool and mix the above with carrots. Fold in beaten egg whites. Bake in buttered ring mold 20 minutes in pan of hot water. This makes a pretty dish to fill the center with sliced tomatoes and garnish the outside of mold with parsley.

MRS. F. VOLLER.

WILD RICE RING

One cup rice, 2 tablespoons salt, 1 quart boiling water, 4 tablespoons butter. Pick over and wash rice well. Place in double boiler with boiling water and steam 45 minutes or until tender and dry. Melt three tablespoons butter, add salt and mix carefully with the rice. Butter a ring mould well, turn in rice, place in moderate oven 20 minutes over a pan half filled with boiling water. When ready to serve remove from oven, loosen edges and turn carefully onto large hot platter. Surround with creamed chicken, and place mushrooms and sweetbreads in center.

MRS. CARL E. SEASTRAND.

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JUSTINA PETERSON.

BAKED SPAGHETTI—DELICIOUS

Two packages spaghetti, one pound ground meat (beef, pork or veal), one can tomato soup, one small onion, two cups corn flakes, rolled fine, 1/2 teaspoon salt, 1 tablespoon chili powder. Mix and bake 30 minutes in moderate oven.

MRS. MARY ANN BERGSTROM DANIELSON.

BAKED LIMA BEANS

Two pounds lima beans, one pound salt pork. Soak beans over night, next day bring to a boil until half done. Drain and rinse well, put in pan and sprinkle one cup brown sugar on top. Slice pork and put over top, add water if needed and bake until done.

MRS. JUSTINA PETERSON.

CHILI SAUCE

One peck potatoes (chop), 4 cups sugar, 12 onions (chop), 3 pints vinegar, 2 teaspoons dry mustard (rounding), 2 teaspoons ginger (rounding), 2 teaspoons cinnamon (rounding), 2 teaspoons nutmeg (rounding), 1 red pepper (chop), 4 large mangos (chop). Boil 1 1/2 hours or until thick.

MRS. FRANK WATTS.

SWEET RELISH (About 12 Pints)

Four quarts chopped cabbage, 2 quarts green tomatoes, chopped, 6 large onions, chopped, 2 ounces mustard seed, 1/2 ounce celery seed, 1/2 ounce turmeric, 3 red peppers, chopped, 2 pounds sugar, 8 tablespoons salt, 2 quarts vinegar. Mix and cook 30 minutes. Seal in sterilized jars.

MRS. KATHERINE VAN FLEET.

SPINACH RING

One-half peck spinach, 3 tablespoons butter, 2 tablespoons flour, 1/2 cup milk, 3 eggs, separated, pepper and salt. Wash, pick over and cook young spinach without water, very slowly at first, until tender, about 25 minutes. Drain. To old spinach, add one quart boiling salted water, 1/4 teaspoon soda, 1/2 teaspoon sugar. When tender drain. Chop sinach fine or put through meat grinder. There should be 1 1/2 to 1 3/4 cups. Heat butter in spider, add flour, then the milk. When smooth and thick, stir gradually onto the well-beaten yolks. Add spinach and seasoning, grated onion and nutmeg if desired. Cool, add the stiffly beaten whites of eggs, place in a well-greased ring or melon mould, set in a pan half filled with boiling water. Place in moderate oven, let bake 20 minutes, or until set. When ready to serve loosen edges, turn carefully on hot platter. Goes very good with friend chicken.

MRS. CARL E. SEASTRAND.

BRUSSELS SPROUTS

Pick over the little cabbage-like heads, remove wilted leaves, soak in cold water 15 minutes. Cook in boiling salt water 20 minutes or until easily pierced with a fork. Drain and serve with melted butter.

MRS. CARL E. SEASTRAND.

MUSHROOMS SAUTED

One pound mushrooms, 3 tablespoons butter, 1/4 teaspoon salt. Wash, peel caps and stems of the mushrooms. Drain dry between towels. Place in skillet with butter and seasoning. Brown, cover and cook 20 minutes.

MRS. CARL E. SEASTRAND.



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Salads

FROZEN FRUIT SALAD

Two eggs beaten together, 2 tablespoons sugar, 2 tablespoons vinegar, 8 marshmallows. Cook this in top of double boiler till thick. Cool. When thoroughly cooled add 1 cup of cream (whipped) and No. 2 can of fruit cocktail drained. Place in refrigerator tray to freeze. Sprinkle with nuts and marachino cherries, if desired. Serve on lettuce, top with salad dressing if desired.

HELEN V. CARLSON.

RUSSIAN SALAD DRESSING

One-half cup catsup, $\frac{1}{2}$ cup oil, $\frac{1}{4}$ cup vinegar, $\frac{1}{4}$ cup sugar, 2 teaspoons Worcestershire sauce, $\frac{1}{2}$ teaspoon paprika, $\frac{1}{2}$ teaspoon salt, juice of one onion.

MRS. LA VERN HAMBORG.

PINEAPPLE SALAD

One package lemon jello, $\frac{1}{2}$ cup blanched almonds, 1 small bottle pimento stuffed olives, 1 small can (4 or 5 slices) pineapple. To the pineapple juice add sufficient water to make two cupfuls. Heat to boiling, and pour over gelatine, stirring until dissolved. Dice the pineapple, slice olives, shred the almonds, and add to gelatine. Serve on lettuce with mayonnaise mixed with cream.

MRS. HULDA EKBERG.

PARADISE SALAD

Four egg yolks, $\frac{1}{2}$ cup coffee cream, 1 lemon (juice). Cook in double boiler until thick, when cool add one cup whipping cream (whipped not very stiff). Combine dressing with marshmallows, California grapes or white cherries, English walnut meats, pineapple (cubed). Let stand 24 hours.

MRS. N. E. JOHNSON.

ASPARAGUS SALAD

One can asparagus tips, 1 cup French dressing, 1 tablespoon tomato catsup, 1 can pimento or 1 fresh sweet red pepper. Marinate drained asparagus in French dressing, to which the tomato catsup has been added. Put four or five tips of asparagus in each ring of pimento or pepper and serve on lettuce.

MRS. R. N. MACKEY.

VALENTINE SALAD

Two packages Philadelphia cream cheese, $\frac{1}{2}$ cup Mrs. Clark's mayonnaise. Mix $\frac{1}{4}$ cup nuts, 1 cup Marachino cherries, $\frac{1}{2}$ cup pineapple, $\frac{1}{2}$ cup celery—add to above mixture. Soak $1\frac{1}{2}$ tablespoons Knox gelatine in $\frac{1}{4}$ cup cold water and dissolve over hot water. Add to the above. Fold in one cup heavy cream (whipped). Serve with majonnaise.

SELMA JULSTROM.

CARDINAL SALAD

One and one-half cup boiling water, 1 box lemon jello, $\frac{1}{2}$ cup juice from canned beets. Cool, then add 1 cup celery, 1 cup beets, $\frac{1}{4}$ teaspoon salt. (Buy can of shoestring beets for this).

SELMA JULSTROM.

SWEET CELERY SEED DRESSING

One tablespoon flour, 1 cup sugar, $\frac{1}{2}$ teaspoon dry mustard, $\frac{1}{2}$ teaspoon paprika, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup vinegar, 2 tablespoons onion juice (squeezed from grated onion), 1 cup Mazola oil, $\frac{1}{2}$ teaspoon celery seed. Method: Take one-half the sugar and mix well with the flour, mustard, salt and paprika. Wet with enough of the vinegar to make a smooth paste. Boil remaining sugar and vinegar and add slowly the paste. Let cool slightly and start to beat with electric beater (or dover), adding oil and onion juice alternately. When desired thickness fold in celery seed but do not beat.

MRS. NORMAN E. JOHNSON.

MACARONI SALAD

Four cups cooked elbow macaroni, 1 cup diced sweet pickle, 1 cup diced celery, 3 hard-boiled eggs cut small, 1 teaspoon minced onion, salt to taste. Miracle whip dressing to moisten.

MISS HILDA HENDRICKSON.

BEAN SALAD

One large can kidney beans, 1 onion, 1 green pepper, 2 small sour pickles, 3 hard-boiled eggs, 3 slices bacon. Salt, pepper, vinegar and mayonnaise. Drain beans, dice onions, peppers, sour pickles and hard boiled eggs. Fry bacon crisp and cut into small pieces, combine the whole and add salt and pepper to taste. Pour bacon grease over the mixture and add a dash of vinegar. Add enough mayonnaise to mix well. Serve on crisp lettuce leaf, a dash of paprika may be added if desired. Six generous servings.

EMMA HENDRICKSON.

GOLDEN SALAD

One box lemon jello, 1 cup hot water, 1 cup pineapple juice, 1 tablespoon vinegar or lemon juice, 1 cup crushed pineapple, 1 cup raw chopped carrots, $\frac{1}{3}$ cup pecan mats. MRS. DAVID NYREN.

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SWEET ONION DRESSING FOR FRUIT SALAD

One-half cup sugar, $\frac{1}{2}$ teaspoon salt, 1 grated medium onion, 1 teaspoon celery seed, 1 teaspoon paprika (scant), 1 teaspoon dry mustard, 1 cup Mazola oil, 4 tablespoons vinegar. Mix together all dry ingredients; cover with grated onion juice and let stand about one-half hour; then add about 4 tablespoons oil, very slowly; then add about $2\frac{1}{2}$ or 3 tablespoons vinegar and let stand another half hour to dissolve sugar; then mix rest of oil and vinegar alternately. I use a bowl and fork for mixing. When done the dressing should be about as thick as honey. IDA SUNBERG.

SALAD FOR ONION DRESSING

One package lemon jello, one 10c can crushed pineapple, 1 teaspoon grated onion, 1 teaspoon vinegar, $\frac{1}{3}$ teaspoon salt, one-half of a medium sized cucumber that has been cut rather fine, $1\frac{1}{2}$ cups of water. Dissolve one package of jello with boiling water. When cool, add pineapple and cucumber. When set serve in lettuce nest and top with dressing.

IDA SUNBERG.

CRANBERRY ORANGE SALAD

One package lemon jello, 1 $3\frac{3}{4}$ cups hot water, 2 cups cranberries, 1 orange, grind through the food chopper, 1 cup sugar. Mix and let set and serve with your favorite dressing.

MRS. THEO. LIND.

SWEET FRUIT SALAD DRESSING

One-half cup sugar, 1 teaspoon mustard, 1 teaspoon salt, $\frac{1}{2}$ teaspoon paprika, $\frac{1}{2}$ teaspoon celery seed, 3 tablespoons vinegar, 1 teaspoon onion juice, 1 cup salad oil. Mix dry ingredients, add vinegar slowly and onion juice last. ELLA SINGMASTER.

TUNA FISH SALAD

One package lemon jello, 1 cup boiling water, 1 cup cold water, 2 tablespoons vinegar, 1 teaspoon salt, 1 cup Tuna fish (flaked), 1 cup peas, 2 tablespoons pimento, $\frac{1}{2}$ cup mayonnaise. Method: Dissolve jello in boiling water, add cold water, vinegar and salt. Let cool and thicken slightly. Add rest of ingredients and mix. Pour into molds and chill. Serve with topping of mayonnaise.

MRS. NORMAN E. JOHNSON.

SALAD DRESSING

Four eggs, 1 lemon juice, $\frac{1}{2}$ scant teaspoon salt, $\frac{1}{2}$ teaspoon mustard. Beat yolks of eggs light, add rest, cook in double boiler, and stir constantly. One and one-half cups diced pineapple, 1 can white cherries or $1\frac{1}{2}$ pounds white grapes, 20 marshmallows, cut up, add one pint whipped cream to above after cooled, add to mixed fruit. Let stand four hours. MRS. ROBERT INNIS.

FRENCH DRESSING

Rub the bowl with garlic. Two-thirds cup sugar, 2 teaspoons salt and 1/4 teaspoon paprika, 1 teaspoon celery seed, 1 tablespoon onion juice, 1 1/2 cup Mazola, 1 can tomato soup, 1/2 cup vinegar. Mix all together.

MRS. RUSSELL STENSTROM.

SHRIMP SALAD

One package lemon jello, 2 cups tomato juice instead of water, 1 tablespoon Worcestershire sauce, 1 can shrimp, 1 large cup chopped celery, green pepper.

MARY JOHNSON.

NUT SALAD

Four tablespoons celery, 24 English walnuts, 1 can crushed pineapple, (small), 4 apples, 4 sweet pickles, medium, chop fine. Method: Pour on this mixture mayonnaise dressing when ready to serve or this can be used with lemon jello.

MRS. RAY PEARSON.

LEMON JELLO SALAD

One package lemon jello, 2 cups boiling water, 1 cup finely shredded cabbage, 1/2 cup raw carrots (grate), 1/2 cup diced celery, 1/4 cup cut green peppers. Dissolve jello in boiling water, pour into mold, when cool add vegetables. When firm serve with salad dressing. Hot fruit juice instead of boiling water adds to the flavor.

MRS. L. A. YOUNGQUIST.

HONEY SALAD DRESSING FOR FRUITS

One-third cup liquid honey, 2/3 cup sugar, 1/2 teaspoon salt, 1 teaspoon dry mustard, 1/4 teaspoon paprika, 1 cup salad oil, 1 teaspoon (or more) onion juice, 5 tablespoons vinegar, 1 tablespoon lemon juice. Method: Add salt, mustard and paprika to sugar, then add honey, lemon juice and vinegar. Boil this 1 minute. Cool and add the oil very gradually beating with a wooden spoon. Add the onion juice last. Celery seed may be added if desired. Makes about one pint of dressing.

MRS. RALPH CARLSON.

SALAD DRESSING FOR SPRING SALAD

Boil together 1 cup water, 1 cup sugar and juice of 2 lemons. Let cool and add 1 cup ketchup, 1 tablespoon Worcester sauce, 1 teaspoon salt and paprika, 1/2 cup vinegar, 2 cups oil and juice of a Burmuda onion, or enough onion juice to suit the taste. Half of recipe makes about a quart.

MRS. CLAUS CARLSON.

SWEDISH SALAD DRESSING

One cup sugar, 1/2 tablespoon salt, 1/3 teaspoon of mustard, 1/2 cup of vinegar, 2 cups salad oil, medium size onion, 1 teaspoon celery seeds, dash of tabasco sauce. Mix the first four together, let come to a good boil, let cool until room temperature, add the oil little at a time, add tabasco sauce and celery seeds. Be sure to beat this in same motion throughout.

MRS. CARL E. SEASTRAND.

MOLDED CHICKEN SALAD (Serves 6)

One tablespoon gelatine, 1/4 cup cold water, 1 cup cooked mayonnaise, 2 cups diced chicken, 1/2 cup celery, 1/4 cup pimento. Soak gelatine in cold water and dissolve over boiling water. Add to salad dressing. Fold in chicken, celery and pimento and more dressing if necessary. Turn into large or individual molds, place in cabinet to chill. Unmold on crisp lettuce and garnish with stuffed olives or radish roses. KRISTINE HESTNESS.

ONION FRENCH DRESSING

Two-thirds cup sugar, 1 teaspoon salt, 1 teaspoon mustard, 1 teaspoon pepper, 1 teaspoon celery seed, 1/3 cup vinegar. Method: Boil to thin syrup and cool. To this add one cup salad oil. Beat with fork. Add one ground or grated Spanish onion.

MRS. W. MOLLECK.

CABBAGE SALAD

One can Eagle Brand milk, sweetened, 1/2 cup vinegar, 1 teaspoon salt, 3/4 teaspoon dry mustard. Mix thoroughly, place in quart jar, shake until thick and chill. Mix with shredded cabbage and small pieces of American cheese. Serve a few seeded raisins on top. ANNA WESIN.

24-HOUR SALAD

One can No. 2 size pineapple, cut up, 1 can No. 2 size white cherries, cut up, drained, 1 pound Marshmallows, cut fine, 1/4 pound blanched and cut almonds, pinch of salt, yolks of two eggs, beaten, juice of one lemon, if small one-half more, 1/4 cup coffee cream, 1 teaspoon flour; put in double boiler; boil until it thickens. When cold add one-half pint whipping cream. Put in frigidaire and stir often at first. HILDA BRANDT.

CRANBERRY SALAD

One pint raw cranberries, 1 cup hot water, 1 cup sugar, 1 package lemon gelatine, 1 1/2 cup boiling water, 3/4 cup diced celery, 3/4 cup white grapes, 3/4 cup nut meats. Boil cranberries, one cup hot water and one cup sugar five minutes. Set aside to cool. Dissolve gelatine in 1 1/2 cups boiling water. When cooled add celery, grapes, nuts and cooled cranberries. Mold as desired and serve with dressing. ELVERA NELSON.

RUSSIAN SALAD DRESSING

Rub the bowl with a clove of garlic, 2/3 cup sugar, 1 teaspoon salt, 2 teaspoons celery seed, 1 tablespoon onion juice, 1 can tomato soup, 1/2 cup vinegar, 1 1/2 cup salad oil. Put all in a bowl and mix with a dover egg beater.

MRS. ELEANOR STENSTROM.

Desserts

BISCUIT TORTONI

Three-fourths cup dry macaroni crumbs, 3/4 cup milk, 1/4 cup sugar, few grains of salt, 1/4 teaspoon almond extract, 1/4 teaspoon vanilla, 1 cup cream, whipped. Method: Soak 1/2 cup of macaroon crumbs with sugar, salt and milk for one hour. Fold in the whipped cream, vanilla and almond extract. Fill paper cups. The cups used for cup cakes, medium size), with mixture and cover with the remaining macaroon crumbs, put cups in tray and place in freezing compartment, or pack in ice or snow. When ready to serve, decorate with whipped cream, chopped nuts and red cherries.

HILDA BRANDT.

VANILLA WAFER DESSERT

One-half lb. vanilla wafers, 1/2 cup butter, 1 1/2 cup powdered sugar, 2 eggs, well beaten, 1 teaspoon vanilla, 1 cup whipping cream, 1 cup crushed pineapple, 1 tablespoon sugar. Line pan with broken wafers. Cream butter and powdered sugar. Add 1 egg and beat, add the other egg and beat. Add vanilla and pour mixture over wafers. Add the sugar to whipped cream and spread over above mixture. Pour pineapple on above and sprinkle crushed wafers over all. Let stand 12 hours in cool place. Will serve 8.

MRS. HARRY BARQUIST.

MATRIMONIAL CAKE

One cup brown sugar, 1 1/2 cup flour, 1 1/4 cup oatmeal, 1/2 teaspoon salt, 1/4 teaspoon soda, 1/4 cup butter. Sift dry ingredients and cut in butter. Place half of recipe in bottom of pan. Press down well. Boil 1 lb. dates, 1 cup water, 1/2 cup sugar. Add butter size of an egg. Pour in pan and cover with the remaining flour mixture. Bake in moderate oven. Cut in squares, serve with whipped cream.

MRS. LA VERN HAMBORG.

JOHN'S DELIGHT PUDDING

Two cups bread crumbs, 1/2 cup suet (ground), 1/2 cup molasses, 1 cup milk, 1 cup seeded raisins, 1/2 cup soda, 1/2 cup salt. Steam 2 hours. Mix bread crumbs, molasses and milk. Add soda and salt, stir well, add raisins.

MISS A. RUDEBECK.

ANGEL FOOD DESSERT

Four eggs, 1 cup sugar, 1 cup nuts, 1 cup dates, 3 tablespoons flour, 1 teaspoon baking powder, 1 teaspoon vanilla. Beat the yolks light. Add the flour and baking powder, nuts, dates and egg whites. Bake in moderate oven (350 degrees) about 1/2 hour.

MRS. WILLIAM D. SWANSON.

SPONGE PUDDING

One pint sweet milk, scald the milk, 4 heaping tablespoons flour, 4 tablespoons sugar, mix together, with little cold milk, add to the boiled milk. Boil 3 minutes, add 2 tablespoons of butter, let cool. Whip up 4 eggs, yolks and whites separately. Stir in yolks, then whites. Butter a pudding dish and bake half hour. Set the dish in one of water.

Sauce For Pudding

One cup butter, 1 cup sugar, beaten to a cream, 1 egg, 4 tablespoons cherry or any flavoring. Set over steaming water until sugar melts. Very good for every pudding.

MARY MALANDER.

STEAMED CHRISTMAS PUDDING

Two cups brown sugar, 3 eggs, 5 cups bread crumbs (graham), $\frac{1}{2}$ teaspoon salt, 3 cups ground suet, 2 tablespoons flour, 1 cup dates, $\frac{1}{2}$ cup raisins, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon soda, pour $1\frac{1}{2}$ cups sweet milk over bread crumbs, steam 2 hours.

Sauce For Pudding

Two cups powdered sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup orange juice.

NELLE RUNDBERG.

APPLE SAUCE CAKE

One cup apple sauce, 1 egg, 1 tablespoon butter, 1 teaspoon cinnamon, 1 teaspoon soda, 1 cup raisins, $2\frac{1}{2}$ cups flour, pinch of salt.

MRS. ANNA ANDERSON.

WALNUT COTTAGE PUDDING

One-fourth cup butter, $\frac{1}{2}$ cup sugar, 1 egg, well beaten, $\frac{1}{4}$ teaspoon salt, 1 cup milk, 2 cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ cup chopped nuts, $\frac{1}{2}$ teaspoon vanilla. Method: Cream butter with sugar, add egg, beat well. Sift flour, measure and sift with baking powder and salt, add alternately with milk to first mixture. Add nuts and flavoring. Mix well. Pour into shallow, well oiled baking pan. Bake in moderate oven (375 degrees) 30 minutes. Serve with hard sauce.

MRS. ROBERT JOELSON.

PINEAPPLE SKILLET SPONGE CAKE

In the skillet melt 2 tablespoons butter over a slow fire. Add $\frac{3}{4}$ cup brown sugar. Make sure that it is sprinkled evenly over the skillet. Spread large can crushed pineapple over brown sugar. Remove from fire. Beat 3 egg yolks until light, add $\frac{1}{2}$ cup white sugar and beat again. Add $\frac{1}{2}$ cup boiling water and continue beating. Then fold in 1 cup sugar sifted with $1\frac{1}{2}$ cups cake flour, 1 teaspoon baking powder, $1/4$ teaspoon salt. Beat well and fold in 3 egg whites beaten stiff. Pour over pineapple in the skillet and bake in moderate oven 45 minutes. Allow to cool after removing from oven. Turn out on a large platter, pineapple side up. Serve with whipped cream.

MRS. R. H. BURDOCK.

ICE BOX DELIGHT

Three-fourths cup vanilla wafers, $\frac{1}{2}$ cup butter, 1 cup sugar, 2 eggs (beaten), 1 cup cream (whipped), small can pineapple, 1 cup nuts. Method: Crush wafers. Place half in pan. Then cream, butter, sugar, add eggs. Then place creamed mixture on crumbs. Then add beaten cream, pineappl, rest of crumbs, add nuts. Let stand in refrigerator for 24 hours. MRS. CLAUS LUNDBERG.

STEAMED CHOCOLATE PUDDING

One-half cup sugar, $\frac{1}{2}$ cup milk, 1 cup flour, 4 tablespoons butter, 4 tablespoons melted chocolate, 1 egg (beaten), 1 teaspoon baking powder, 1 teaspoon vanilla, pinch salt.

Sauce For Pudding

One and one-half cup powdered sugar, $\frac{1}{4}$ cup butter, 4 tablespoons boiling water, 2 eggs, beaten separately, pinch salt, 1 teaspoon vanilla, add egg whites last. Do not cook sauce.

MRS. R. J. CLEMENS.

ICE BOX DESSERT

One-half lb. vanilla wafers, 1 10c can crushed pineapple, 1 cup butter, 2 cups powdered sugar, 2 eggs, 1 cup whipping cream. Roll wafers fine. Spread $\frac{1}{2}$ in shallow cake pan. Cream, butter well. Add powdred sugar, then beaten egg yolks, lastly beaten egg whites. Spread over crumbs. Beat whipping cream well, add pineapple after the juice has been drained off. Spread over other mixture, spread on remaining crumbs and let stand in refrigerator 24 hours.

MRS. OSCAR SWANSON.

MATRIMONIAL CAKE

One-half cup butter, 1 cup brown sugar, 1 cup oatmeal, 1 cup flour, 1 egg, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon soda. Pat this mixture into buttered pan 8x10 inches. Place the following on top. $\frac{1}{4}$ cup sugar, $1\frac{1}{2}$ cup dates, cut in pieces, $\frac{3}{4}$ cup water. Bake 30 minutes, 350 degrees. Serve with whipped cream.

MISS FLORENCE V. JOHNSON.

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DATE ROLL

Two and one-half cups sugar, 1 cup condensed milk, 1 cup dates, cut fine, butter, size of walnut, $\frac{1}{2}$ cup walnut meats, vanilla. Boil sugar and milk until it makes a soft ball in water. Add dates and boil five minutes. Remove from fire, add butter and beat till creams. Add nut meats and vanilla. When it begins to stiffen, have cloth wet with cool water and roll candy and put aside to cool. Slice and serve.

MRS. GEORGE M. HICKS.

CURRENT DELIGHT

Three quarts large red currants, 12 cups granulated sugar, $\frac{2}{3}$ cup strained honey. Method: Wash and drain currants, cut from stem with sharp scissor, measure and add sugar, and honey. Let stand over night. Bring gradually to the boil and let boil gently for twenty-five minutes. If not thick enough, remove fruit and boil syrup until desired consistency. Add fruit, bring to boil. Seal in sterilized jars. Serve with cream cheese and wafers as a dessert.

MRS. MARY DE BOND'T.

BERRY PUDDING

Two egg yolks, well beaten, 2 oz. butter, 1 cup milk, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ cups flour, 2 rounding teaspoons baking powder, 2 egg whites, well beaten and folded in rest. Pour into well buttered baking pan. Pour over top of uncooked batter 1 quart berries (or apple sauce), 1 cup sugar. Bake 30 or 40 minutes.

MRS. M. McDANIEL.

ICE BERG

Three tablespoons gelatin (plain), $\frac{1}{4}$ cup cold water, 2 cups crushed pineapple, $\frac{1}{2}$ teaspoon salt, 2 tablespoons lemon juice, 2 cups cream, $\frac{1}{2}$ cup sugar, 1 doz. lady fingers. Sprinkle gelatin over the cold water. Dissolve in 1 cup of hot crushed pineapple. Add 1 cup cold crushed pineapple, sugar, lemon juice and salt. Chill. When it begins to congeal, fold in the whipped cream. Line the sides and bottom of an Eskimo cake pan with lady fingers. Cover with the pineapple mixture. Decorate the top with pineapple spears and maraschino cherries. Place in refrigerator for three or four hours. To serve: Unmold on a torte plate leaving the dessert on the flat aluminum inset. Place halves of pineapple slices around the lower edge and place a cherry in each hollow.

MRS. C. C. KARR.

PINEAPPLE PUDDING

One can pineapple, 1 small cup of sugar, $\frac{1}{2}$ pint whipping cream, $2\frac{1}{2}$ tablespoons of gelatin. Pour juice off the pineapple. Dissolve gelatine in $\frac{1}{2}$ pint of hot water. Chop pineapple very fine and mix with the sugar. Add this to the dissolved gelatin. When this begins to set stir in whipped cream beaten thoroughly. Set in a cool place to harden. Will serve 6 to 8 people.

MRS. CARL T. JOHNSON.

OLD FASHIONED SHORT CAKE

Two cups flour, 5 tablespoons shortening, 4 teaspoons baking powder, 1 cup milk, 1teaspoon salt, crushed fruit, sift flour, baking powder and salt together, rub in shortening lightly with finger tips. Add milk gradually, mixing well. Divide dough in half and pat out in two circular pieces of equal size. Place one piece of dough in pan, dot with butter and place the other on top. Bake in quick oven. Split the cake. Butter the under half and place on it sweetened berries or other fruit. Put the other half on top and cover with fruit. Serve with cream. MRS. V. R. PEEL.

PINEAPPLE TORTE

One-half lb. vanilla wafers, 10c can crushed pineapple, 1 cup butter, 2 cups powdered sugar, 2 eggs, 1 cup whipping cream. Roll wafers fine, spread $\frac{1}{2}$ in shallow cake pan, cream butter well, add powdered sugar, then beaten egg yolks, and last beaten egg whites. Spread over crumbs, then whipped cream, whipped light, add the pineapple to cream, and spread on top, then put the rest of the crumbs on top, do not freeze but leave in the refrigerator for 24 hours. MRS. CAROL PETERSON.

REFRIGERATOR DESSERT

One cup milk, 20 marshmallows, 1 small can crushed pineapple, $\frac{1}{2}$ pint whipping cream. Heat milk, add marshmallows. Whip cream, add pineapple, fold in melted marshmallow mixture which has been slightly cooled. Freeze. HAZEL HEDBERG.

PEACH COBBLER

One egg, $\frac{1}{3}$ cup milk, $\frac{1}{4}$ cup sugar, 3 tablespoons shortening, melted, 2 teaspoons baking powder, 1 cup flour, $\frac{1}{2}$ teaspoon salt. Beat egg until light, add sugar, shortening and milk, sift flour, baking powder and salt. Add to first mixture—eight peaches, sliced, $\frac{2}{3}$ cup sugar, $\frac{1}{2}$ teaspoon nutmeg. Mix well, place in a buttered baking dish, pour above batter over fruit. Bake 30 minutes at 375 degrees F. TILLI NELSON.

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DATE PUDDING

One cup sugar, 1 cup dates, 1 cup walnut meats, 1 cup flour, 1 cup boiling water, 1 teaspoon soda, dissolved in boiling water, and pour over dates, 3 eggs, beaten separately. Bake 30 minutes in moderate oven.

MRS. DAVID NYREN.

PINEAPPLE ICEBOX PUDDING

One-half cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup walnut meats, 2 cups drained crushed pineapple, $\frac{1}{2}$ pound marshmallows, 1 pound vanilla wafers. Method: Cream butter and sugar, then add the pineapple. Arrange vanilla wafers in shallow pan, cover with one-half of the creamed mixture, and one-half of the quartered marshmallows. Make a second layer in the same manner, scattering nuts over the top. Let stand in icebox over night. Top each serving with whipped cream.

MRS. F. J. KUHL.

PINEAPPLE DESSERT

One package orange jello, one small can crushed pineapple, 1 banana, sliced, $\frac{1}{2}$ pint cream whipped. Dissolve jello in one cup hot water. Drain juice off pineapple into cup. Finish filling with water. When set, beat until frothy. Add pineapple and sliced banana. Add a bit of sugar to whipped cream, fold into jello mixture and freeze.

MRS. ROSE HEDBERG.

SUET STEAM PUDDING

One cup of suet, 2 eggs, $\frac{1}{4}$ cup of molasses, $\frac{1}{2}$ teaspoon soda in molasses, $\frac{2}{3}$ cup of sugar, 2 cups of flour, $\frac{1}{2}$ cup of sweet milk, 1 cup of raisins, 1 cup of nuts, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon of salt. Mix and stir thoroughly and steam two and one-half hours.

CHRISTINE ANDERSON.

PINEAPPLE ICEBOX PUDDING

One-half cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup walnut meats, 2 cups drained crushed pineapple, $\frac{1}{2}$ pound marshmallows, 1 pound vanilla wafers. Cream butter and sugar, then add pineapple. Arrange vanilla wafers in shallow pan, cover with one-half of the creamed mixture, and one-half of the quartered marshmallows. Make a second layer in the same manner, scattering nuts over top. Let stand over night in icebox. Top each serving with whipped cream.

MRS. DAVID NYRENE.

TAPIOCA PUDDING

Two cups milk, 2 eggs, $1\frac{1}{2}$ tablespoons tapioca, 5 tablespoons sugar, $\frac{1}{8}$ teaspoon salt, $\frac{1}{2}$ teaspoon vanilla. Scald milk in double boiler, add tapioca and cook until transparent, stirring often. Separate eggs and beat yolks slightly. Gradually add sugar and salt. Remove tapioca from stove and pour slowly over egg mixture. Mix well. Return to double boiler and cook just until it thickens. Remove from stove, add vanilla and fold in stiffly beaten egg whites. Serves five or six.

DARLENE PEEL.

DATE ICEBOX PUDDING

Two cups of dates (cut), 1/4 cup cream or fruit juice, 2 cups cut marshmallows, 1 cup whipped cream, 1/2 teaspoon almonds, 1/8 teaspoon salt, 1 scant cup pecan meats (cut), 1/2 pound Graham crackers (crush crackers), 1 cup shredded cocoanut. Blend all the ingredients and form into a loaf. Wrap in waxed paper and chill several hours. Serve with whipped cream, or caramel sauce.

MRS. F. YOUNGQUIST.

CRAB APPLE DELIGHT

Six cups crabapples, 6 cups peaches, grind before measuring. One whole orange, 1 whole lemon, 10 cups sugar. Put all fruit through meat grinder. Boil until clear and thick. TILLI NELSON.

DATE PUDDING

One cup sugar, 1 cup dates, 1 cup walnut meats, 1 cup flour, 3 eggs beaten separately, 1 cup boiling water, 1 tablespoon soda, dissolve in boiling water, and pour over dates. Bake 30 minutes.

MRS. DAVID NYRENE.

WASHINGTON TART

One cup powdered sugar, 1/2 cup butter, 1/3 cup milk, big cup flour, 1 1/2 teaspoon baking powder, 4 eggs (yolks). Beat white of eggs, put in cup of sugar and beat, put on top and bake a half an hour.

Filling—Two egg yolks, 3 tablespoons flour, 4 tablespoons sugar, 2 cups of hot milk, 1 teaspoon vanilla. Mix and cool before putting between cake. Add nuts and pineapple if desired.

MRS. JOHN NELSON.

DATE TAPIOCA PUDDING

Two-thirds cup minute tapioca, 2 cups cold water, 2 cups brown sugar, 1 cup dates and nuts (put together), a little salt. Bake in oven 35 to 40 minutes. Serve cold with whip cream.

MRS. DAVID OBERG.

VANILLA KRANSE

One lb. flour, 1/2 lb. sugar, 2 eggs, 3/4 lb. butter, 1 teaspoon vanilla, 1/2 lb. almond nuts, chopped fine. Mix all ingredients to a dough. Make rings and bake light brown. MARIE LARSON.

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BUTTERSCOTCH TAPIOCA

Four cups milk, 2 egg yolks, 1 egg whites, 4 tablespoons tapioca, 4 tablespoons butter, 2/3 cup brown sugar, 1/4 teaspoon salt. Beat 2 egg yolks with a small amount of milk. Add tapioca, salt and rest of milk. Cook in double boiler 10-12 minutes. Melt 4 tablespoons butter and add 2/3 cups brown sugar. Cook until it bubbles. Add beaten egg whites.

MRS. AGNES DESCH.

DATE PUDDING

One cup chopped dates, 1 cup nut meats, cut up fine (put 1/2 cup hot water over this), 2 tablespoons butter, add 1 teaspoon soda. Let stand till cold. Mix together 1 cup sugar, 1 egg, 1 1/4 cups flour, 1 teaspoon vanilla. Mix with top mixture.

MRS. LEANORD BORG.

BAKED CUSTARD

Three eggs, 2 cups milk, 1/3 cup sugar, 1/8 teaspoon salt, 1/8 teaspoon nutmeg, 1 teaspoon vanilla. Beat eggs lightly, add milk, sugar, salt, nutmeg and vanilla. Pour into greased custard cups. Place in a pan of water and bake in a cool oven 325 F. until firm when tested with a silver knife.

MRS. A. JACKSON.

APPLE SAUCE CAKE

One cup white sugar, 1/2 cup butter, 1 egg. Mix 1 1/2 cup warm applesauce, 2 level teaspoons soda. Mix, add to first ingredients. Mix 2 cups flour with spices (1/2 teaspoon nutmeg, 1/4 cup cloves, 1 teaspoon cinnamon). Sift into mixture, add nuts or dates. Bake 30 to 35 minutes.

MRS. JOHN BORG.

DUFLOPPY

First part: 1 cup powdered sugar, 1/2 cup cocoa, 4 teaspoons boiling water, 3 eggs separated, 1/2 teaspoon vanilla, 3/4 cup of nut meats. (Cream, butter and sugar thoroughly, add well beaten egg yolks and beat until lemon colored. Fold in stiffly beaten egg whites, add vanilla and nuts.) Second part: 1 cup powdered sugar, 1/2 cup cocoa, 4 teaspoons boiling water, 3 eggs separated. Mix sugar, cocoa, water add well beaten egg yolks. Fold in egg whites beaten stiff. Take one pound vanilla wafers, roll fine. Divide in 3 parts. Cover bottom of pan 1/3 crumbs. Put in first mixture and cover with crumbs. Add second mixture and cover with remaining crumbs. Serve with whipping cream. Let stand 24 hours before serving, in a refrigerator.

MRS. SHAEFER.

CRANBERRY ICE

One quart cranberries, 2 cups water, 2 cups sugar, juice of 2 lemons, juice of 4 oranges. Method: Boil cranberries in enough water to cover, until done. Then through a sieve or colander to remove skins. Strain lemon and orange juice, add sugar, water and juice to cranberries and freeze in ice cream freezer. This is tart. Add sugar to taste.

PAULINE JACKSON.

STREUSEL CAKE

One and one-half cup flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ cup shortening, 1 egg, $\frac{1}{2}$ cup milk, 1 teaspoon vanilla. Sift flour once before measuring. Sift flour, baking powder, salt and sugar together. Cut in shortening with pastry blender until it looks like corn meal. Blend in well beaten egg, mixed with milk. Blend in vanilla and beat just enough to mix well. Pour half of batter in well greased and floured 6x10-inch pan. Sprinkle half of Streusel mixture on top. Then pour in other half of batter, topping with the rest of the Streusel mixture. Bake 25 to 30 minutes 375 degrees.

Streusel Filling

One-half cup brown sugar, 2 tablespoons flour, 2 teaspoons cinnamon, 2 tablespoons melted butter, $\frac{1}{2}$ cup chopped nuts. Mix sugar, flour and cinnamon together. Then blend in melted butter and stir in chopped nuts.

MRS. PAUL TEFFT.

CHOCOLATE TIER CAKE

(Pan 11 by 16 inches)

Six tablespoons flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, $\frac{3}{4}$ cup sugar, 4 eggs, separated, 1 teaspoon vanilla, 2 squares (oz.) bitter chocolate, $\frac{3}{4}$ cup whipping cream, 7 tablespoon sifted powdered sugar. Method: 1. Sift flour, salt and baking powder three times. 2. Beat egg whites until just stiff, then fold in the sugar, two tablespoons at a time. 3. Beat the egg yolks until thick, add the vanilla, then fold into the beaten egg white mixture. 4. Fold the sifted dry mixture into the egg white mixture. 5. Fold in the melted chocolate. 6. Pour into a well-greased jelly roll pan. Bake in a moderate oven, 350 degrees, for 15 minutes or until done. 7. Turn out on damp cloth, quickly cut off the crisp edges and cool. 8. Cut into quarters, put layers together with sweetened whipped cream. 9. Frost with mocha frosting or mask the whole cake with whipped cream.

BAKED CUSTARD

Four cups scalded milk, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon salt, 4 to 6 eggs. Beat eggs slightly, add sugar and salt, strain. Set pan in hot water. Sprinkle with nutmeg. Run silver knife through it, if it comes out clean, custard is done.

MRS. MINNIE THULIN.

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DATE TORTE

One-fourth cup butter, 1 cup sugar, 1½ cup chopped dates, 1 egg, pinch of salt, 1½ cup boiling water, 1½ cup flour, 1 teaspoon baking powder, 1 teaspoon soda, ½ teaspoon vanilla. Mix butter, dates and soda, pour boiling water over this. Beat eggs and sugar, add to dates. Add flour, salt and baking powder. Add vanilla and mix well. **Bake.**

Filling

One tablespoon butter, pinch salt, 1 cup chopped dates, scant 3/4 cup water, 1 cup sugar. Cook till thick, cool and when cake is cool spread with filling. Serve with whipped cream.

MRS. ROSE HEDBERG.

CRANBERRY PUDDING

Two tablespoons melted butter, 2 egg yolks, ½ cup milk, 1 cup sugar, 1 2/3 cups flour, 3½ teaspoons baking powder, 2 cups raw cranberries. Bake 3/4 of an hour.

Sauce For Pudding

One cup sugar, 1 large tablespoon flour (mix together in cold water), 1½ cups boiling water. Cook until thick, let cool, then pour over the whites of 2 beaten egg whites, 1 teaspoon of vanilla.

MRS. E. HAROLD CARLSON.

PINEAPPLE DESSERT

One package orange jello, 1 small can crushed pineapple, 1 banana sliced, ½ pint cream whipped. Dissolve jello in cup hot water. Drain juice off pineapple into cup. Finish filling with water. When set, beat till frothy. Add pineapple and sliced banana. Add a bit of sugar to whipped cream, fold into jello mixture and freeze.

MRS. ROSE HEDBERG.

VANILLA ICE CREAM

One and one-half cups thin cream, ½ cup sugar, 3 tablespoons flour, 3 egg whites (one yolk can be used in double boiler mixture), 1½ teaspoon vanilla and a few grains salt. Scald the milk. Mix the flour, sugar and salt; stir in enough milk so that the mixture can be poured. Add this mixture to the contents of the double boiler, stir until thickened, cover and cook 10 minutes. Cool, add vanilla, beat the egg whites until stiff. Whip the cream, fold the cooled mixture and the cream into the egg whites, turn the mixture into refrigerator tray, chill for 3 or 4 hours.

MRS. GUST W. JOHNSON.

APPLE STRUDEL

About four large apples, ¼ to ½ cup white sugar, ½ cup brown sugar, ½ cup flour, 1/4 cup shortening, 3/4 cup rolled oats. Peel and chop apples fine. Place in buttered baking dish and sprinkle with white sugar. Mix the brown sugar, flour and butter together until crummy, then spread on top of apples. Can sprinkle a little cinnamon on top of this if desired. Bake in moderate oven (350 degrees) for 30 minutes. Serves about 4.

MRS. L. E. JOHNSON.

DATE ROLL

One cup white sugar, 1 cup brown sugar, 1 cup lard, 3 eggs, 4 cups flour, 1 teaspoon soda, 1 teaspoon vanilla, $\frac{1}{2}$ cup nuts, pinch salt, pinch nutmeg, pinch cloves, pinch cinnamon. Mix in order given, roll half inch thick. Makes 2 rolls.

Spread

One pound dates, 1 cup sugar, $\frac{1}{2}$ cup water. Cook until thick, cool and spread on dough and roll on jelly roll and put in ice box over night and then slice thin.

A. M. JOHNSON.

CRANBERRY SHERBET

One pound (4 cups) cranberries, 2 cups boiling water, $\frac{1}{4}$ cup cold water, 1 pint ginger ale, 2 cups sugar, 1 tablespoon unflavored gelatine. Cook cranberries in water until skins pop; press through strainer. Add gelatine, softened in cold water, and sugar; stir until dissolved. Cool. Add ginger ale. Fast-freeze in automatic refrigerator tray to mushy consistency. Turn into mixing bowl and beat with rotary beater. Freeze until firm in tray or paper cups.

IRENE JOHNSON.

APRICOT SHERBET

One quart milk, 2 cups sugar, 2 cups apricots, $\frac{1}{2}$ cup lemon juice, $\frac{1}{8}$ teaspoon salt. Dissolve sugar and salt in lemon juice; add fruit pulp and milk. Freeze. (Stir 2 or 3 times while freezing.)

MRS. ANNA W. LUNDGREN.

FRESH STRAWBERRY ICE CREAM

Two-thirds cup sweetened condensed milk, $\frac{1}{2}$ cup water, 1 cup fresh strawberries (crushed), $\frac{1}{4}$ cup confectioners' sugar, 1 cup whipped cream. Milk sweetened condensed milk and water thoroughly. Add strawberries and sugar. Chill. Mix whipped cream with chilled mixture. Pour into freezing tray and freeze to mush. Take out and beat 2 minutes with spoons, replace in tray, set at 2 or 3 or regular number.

MRS. E. F. BERGREN.

BAKED CUSTARD

Four eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla, 1 quart milk. Beat eggs, sugar, salt and vanilla together, scald milk and add very slowly, stirring constantly. Put into greased baking dish or small molds. Place in pan of water in slow oven and bake 30 to 40 minutes. Test with knife which will come out clean when custard is baked.

MRS. W. B. KYD.

CHOCOLATE SAUCE FOR ICE CREAM

One-half cup boiling water, $\frac{1}{2}$ cup sugar, 2 squares unsweetened chocolate, 2 tablespoons butter, $\frac{1}{2}$ teaspoon vanilla. Pour water on chocolate and cook together, stirring until chocolate is melted and thick. Add sugar and cook a few minutes more. Add butter and flavoring.

MRS. MINNIE THULIN.

PEACH-MARASCHINO MARMALADE

Twelve peaches, cut up, 3 oranges, $\frac{1}{2}$ grated orange rind, juice $\frac{1}{2}$ lemon, 1 cup maraschino cherries. Measure and add equal amount of sugar. Cook until quite thick. The color is better if the cherries are added last.

MRS. W. MOLLECK.

LEMON CAKE PUDDING

One cup sugar, 2 teaspoon flour, pinch of salt, 2 egg yolks, 1 cup milk, juice and rind of 1 lemon, fold in 2 egg whites. The batter will be very thin but the lemon will be at bottom. Bake in pan of water.

MRS. HATTIE JOHNSON.

BAKED EGGS

Butter a muffin tin, line with cracker crumbs. Break egg into a cup and slip into tin. Season and cover with buttered crumbs. Bake in a moderate oven until crumbs are brown.

MRS. ALFRID DAHLSTROM.

RICE PUDDING

1 cup raw rice, 1 scant cup sugar, 3 whole eggs, 4 cups rich milk, $\frac{1}{8}$ teaspoon salt, $\frac{1}{2}$ teaspoon vanilla. Cook rice in large quantity of salted water until partly tender. Pour into sieve and wash thoroughly with cold water. Drain. Beat eggs only until mixed. Add sugar gradually, then salt and vanilla. Add milk, stir well. Combine mixture with cooked rice and pour into buttered casserole, which has been set in a pan containing 1 inch of hot water. Bake in slow oven between 300 and 325 degrees about $1\frac{1}{2}$ hours. The water in pan should not boil.

MRS. FREDERICK F. PEEL.

LEMON PUDDING

One lemon, 3 eggs, 1 cup sugar, 3 teaspoons water. Boil egg yolks, $\frac{1}{2}$ cup sugar, 3 tablespoons water, juice and rind of lemon. Boil until thick. Beat egg whites, add remaining sugar. Beat until stiff. Fold into cooked mixture.

MRS. OSCAR STRAND.

GRAPE CONSERVE

Pick grapes from stems and wash. To each cup grapes, add 1 cup sugar. Cook hard for 20 minutes, run through colander. Pour into glasses or jars and seal. Mixture thickens to consistency of jam as it cools.

MRS. AATHERINE VAN FLEET.

GRAHAM CRACKER PUDDING

Twelve graham crackers, 2 tablespoons butter, 2 eggs, 1 cup sugar, 3 tablespoons flour, $\frac{1}{4}$ teaspoon salt, 1 small can crushed pineapple. Roll 10 graham crackers. Mix with melted butter, place in ban, beat eggs with $\frac{1}{2}$ cup milk until creamy. Add sugar and flour. Beat until smooth, then add 2 cups of milk boiling hot, and cook until thick. Add pineapple, pour over cracker mixture and cover with remaining crackers. Cool and serve with whipping cream.

MRS. NETTIE CARLSON.

RENNET PUDDING

Two quarts sweet milk, 3 eggs, $\frac{1}{2}$ cup of sugar, pinch of salt, $\frac{1}{2}$ cup flour, baking powder, 1 teaspoon vanilla and $\frac{1}{4}$ cake of rennet. Soak the rennet in water first. Add the rennet after it all has been mixed well. Bake in a hot oven.

MRS. ALFRED DAHLSTROM.

DATE LOAF PUDDING

Three eggs, 1 cup sugar, 6 tablespoons fine cracker crumbs, $1\frac{1}{2}$ teaspoons baking powder, 1 cup sliced dates, 1 cup chopped nut meats. Beat eggs until very light, add sugar and mix thoroughly. Add cracker crumbs, mixed with baking powder; stir in dates and nuts. Place in greased pudding pan and steam 45 to 50 minutes. Serve warm or cold with whipped cream.

MRS. A. G. ANDERSON.

BUTTERMILK SHERBET

Two cups buttermilk, 1 egg white, 1 cup crushed pineapple, $2\frac{2}{3}$ cup sugar, 1 teaspoon vanilla, dash of salt. Mix buttermilk, $2\frac{2}{3}$ of the sugar, salt, pineapple and vanilla. Freeze to a mush. Whip egg white until stiff, add remaining sugar and fold into pineapple mixture. Freeze without further stirring.

MRS. R. WOODWORTH.

ELLEN'S DESERT OR CRUMB PIE

Crumb 1 package of zwieback or graham crackers (reserve $\frac{1}{2}$ cup for top), work into crumbs $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar with some cocoanut or nut meats. Pack into pan as for pie crust and bake slowly 10 minutes.

Filling

Four egg yolks, 1 cup sugar, 2 teaspoons cornstarch, 3 cups milk. Scald milk and add the rest of the ingredients and cook until thick. Add vanilla. Cover with meringue made with 4 egg whites, beaten stiff. Fold in $\frac{1}{2}$ cup sugar. Sprinkle $\frac{1}{2}$ cup crumbs on top. Brown in oven.

HANNAH ANDERSON.

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APPLE STREUSEL DESSERT

Six apples (2 lbs.), 1 cup flour, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ teaspoon cinnamon, 2 tablespoons granulated sugar. Spread bottom and sides of a coffee cake pan (8x12 in.) very generously with butter. Peel apples cut into 8 equal parts. Remove core and seeds. Place apples in parallel rows as close as possible in pan. Mix sugar and cinnamon, sprinkle over apples. Put flour in mixing bowl, add brown sugar, then cut in the butter and rub with finger tips to crumbs. Sprinkle over and between apples. Pat to make a smooth surface. Bake for $\frac{1}{2}$ hour in a quick oven or until apples are tender (450 F.). Serve with whipped cream, ice cream or hard sauce. HILDA BRANDT.

TOMATO JUICE COCKTAIL

Eight quarters tomatoes, chopped, 1 small bunch celery, 4 tablespoons salt, 12 whole cloves, 2 teaspoons fresh peppers, 1 tablespoon tabasco sauce, $\frac{1}{2}$ cup lemon juice, 4 tablespoons sugar (if you wish), 2 cups chopped onions. Add just enough water to the tomatoes to start cooking. Add rest of ingredients except lemon juice and simmer slowly until tomatoes are just tender. Let stand for 5 minutes, then force through strainer. Add lemon juice, bring to boiling point, and can. Adding spice to tomatoes makes them darker.

MRS. JAMES McCULLOCH.

DATE WHIP

Six egg whites, beaten stiff, $\frac{1}{2}$ cup nut meats, cut in small pieces, $\frac{1}{2}$ small package dates chopped fine. Mix all together and bake in a quick oven until brown. When cold serve with whipped cream.

MRS. H. NORDHOLM.

DESSERT

Three-fourths pound vanilla wafers, crush and place half in bottom of pan, 1 cup powdered sugar, $\frac{1}{2}$ cup soft butter. Cream and add 2 beaten eggs. Spread this mixture on top of crumbs. Two cups (white) grapes, 1/4 cup nuts, 1 cup cream (whipped). Spread this mixture on top of other and then on this, spread remainder of crumbs. Serves 10 or 12. Place mixture in refrigerator to set over night.

ELEANOR BURGESON.

PUMPKIN ICE BOX PUDDING

One-fourth cup milk, $\frac{1}{2}$ cup sugar, 1 1/4 cups pumpkin, $\frac{1}{2}$ teaspoon cinnamon, 1/8 teaspoon ginger, 3 egg yolks, pinch salt. Cook in double boiler until slightly thickened. Soak 1 tablespoon gelatin in 1/4 cup cold water for 5 minutes. Add to above mixture and cool. When it begins to thicken add the 3 beaten egg whites and $\frac{1}{2}$ cup sugar. Line pan with ginger snap crumbs. Cover with layer of pumpkin and alternate until all is used. (About 1 lb. of ginger snap should be used.) Store in ice box at least 6 hours and serve with whipped cream.

MRS. R. WOODWORTH.

PRUNE WHIP

Twenty cooked prunes, 4 egg white, 4 heaping tablespoons sugar, a pinch of salt. Chop prunes, beat whites very stiff and mix with the prunes; add sugar and mix all together. Bake 20 minutes in quick oven. Serve hot with whipped cream.

TILDA GUSTAFSON.

COCOANUT DESSERT

Three beaten eggs, 1 cup butter, 3/4 cup nut meats, 1 package cocoanut, vanilla wafers (or graham crackers), 1 cup sugar, 1 cup crushed pineapple (or the drained pulp of any fruit). Cream butter and sugar. Add eggs and mix well. Add drained, crushed fruit and nuts. Add enough cocoanut to make the mixture very thick. Line a pan with wafers and cover with this mixture. Press down well and add another layer of the wafers or crumbs. Let stand in refrigerator about 6 hours. Cut in squares. This may be served with whipped cream.

MRS. REIN O. CARLSON.

ORANGE SPANISH CREAM

Two tablespoons gelatin, 2 cups milk, 1/2 cup sugar, 3 egg yolks, 3 egg whites, 1/4 teaspoon salt, 2 teaspoon grated lemon rind, 2 tablespoons lemon juice, 1 cup orange juice, orange sections, seedless grapes. Soak the gelatin in the milk for 5 minutes. Heat over low heat until gelatin is dissolved. Add the sugar, and slowly pour the mixture over the egg yolks which have been beaten until thick and lemon colored. Return to heat and cook until somewhat thickened, stirring constantly. Remove from heat and add the remainder of the ingredients, except egg whites. Beat egg whites stiff but not dry and fold the custard mixture into the egg whites. Wet a 9-inch ring mold and pour the mixture in. Chill in refrigerator until stiffened. Unmold on service plate and fill the center with the orange sections and fresh or canned seedless grapes. Dessert will separate into a clear layer on bottom, with a layer of creamy sponge on top. Serves 8.

MRS. CARL NORDQUIST.

APPLE CRISP

Peel and slice apples about an inch deep in bottom of baking pan about 10 inches square. Season with brown sugar, or white and brown sugar, butter, cinnamon and nutmeg. For top: 1 egg well beaten, 1 cup white sugar, mix real well. Add and mix with hand 1 cup flour, 1 rounded teaspoon baking powder, 1/2 level teaspoon salt. Sprinkle over apples and bake in moderate oven till apples are done. Serve with cream.

JUSTINE PETERSON.

Pies

LEMON CHIFFON PIE

One cup sugar, yolk of 4 eggs, juice and grated rind of 1 lemon, juice of $\frac{1}{2}$ orange, $\frac{1}{2}$ tablespoon Knox gelatin dissolved in $\frac{1}{4}$ cup cold water. Cook above mixture in double boiler until thick, beating constantly with either rotary or electric beater. When cool add beaten egg whites and pour into a 9-inch pie shell. Chill in refrigerator 3 or 4 hours. Garnish with whipped cream and serve.

MARGARET McDERMOTT.

BUTTERSCOTCH PIE

One cup sugar, $1\frac{1}{2}$ cups milk, 1 tablespoon flour, lump butter, 3 egg yolks. Mix and boil until thick, pour into baked pie crust. Beat egg whites until stiff, add 1 tablespoon sugar, spread on pie. Put in oven to brown.

MRS. A. R. JOHNSON.

PUMPKIN PIE

One and one-half cup cooked or canned pumpkin, 1 cup milk, 1 cup sugar, $\frac{1}{4}$ teaspoon salt, $1\frac{1}{4}$ teaspoons nutmeg, $\frac{1}{4}$ teaspoon cinnamon, 2 eggs beaten, 1 teaspoon butter. Method: Mix thoroughly. Pour into unbaked pie shell. Bake in hot oven (425 degrees) about 25 minutes or until an inserted knife comes out clear. Serve with whipped cream.

MRS. ROBERT JOELSON.

RAISIN PIE

One scant pint seedless raisins, $\frac{1}{2}$ cup light brown sugar, $\frac{1}{2}$ cup granulated sugar, 2 tablespoons cold water, 2 egg yolks, 3 level tablespoons flour, $\frac{1}{2}$ cup meats if desired. Boil raisins in pint of water for 20 minutes. Put in baked pie shell and top with egg meringue and brown in oven.

MRS. E. C. SAMUELSON.

FRESH APPLE PIE

Filling: 6 or 8 apples, 1 cup sugar, 1 teaspoon lemon juice, $\frac{1}{4}$ cup water, 2 tablespoons butter, $\frac{1}{2}$ teaspoon cinnamon. Cook apples with sugar and water until thick and tender. Add butter, lemon juice and cinnamon.

Crust

To cup graham cracker crumbs, $\frac{1}{4}$ cup melted butter, $\frac{1}{2}$ cup brown sugar, 1 teaspoon cinnamon, 1 egg white unbeaten. Combine ingredients, reserve $\frac{1}{2}$ cup mixture and pack the rest in pie tin. Bake in hot oven 10 minutes. Pour in filling and sprinkle with remaining $\frac{1}{2}$ cup crumbs. Return to oven and bake at same temperature for 15 minutes. The egg white holds crust together better when serving.

DOROTHY M. JOHNSON.

FRESH PEACH ICE CREAM

One cup milk, $\frac{1}{2}$ cup sugar, 4 teaspoons flour, $\frac{1}{8}$ teaspoon salt, $1\frac{1}{2}$ cup mashed or diced peaches, $\frac{1}{2}$ to $3/4$ cup sugar, 1 cup whipped cream. Scalt milk, then mix together sugar, flour and salt and pour milk slowly over this. Cook in double boiler about 20 minutes or until thickens slightly. Then cool, add peaches. Fold in stiffly beaten cream and blend. Pour in tray and freeze 2 or 3 hours, stirring 2 or 3 times during freezing.

MRS. E. F. BERGREN.

CREAM PIE

One pint milk, $\frac{1}{2}$ of pint boil, the other half mix with the filling, 1 tablespoon butter, $2/3$ cup sugar, 3 tablespoons flour. Mix flour and sugar together, yolks of 2 eggs, and remainder of the milk and return to fire. Cook until thick, stirring constantly. Flavor with vanilla, bake crust, add filling. Beat whites of eggs for top. Bake in oven until brown.

MRS. ARTHUR HEDLUND.

ORANGE NUT PIE

One cup white corn syrup, 1 cup broken nut meats, 4 tablespoons melted butter, 4 tablespoons sugar, $1/4$ teaspoon salt, juice of $\frac{1}{2}$ orange grated rind, $\frac{1}{2}$ orange. Add to above: 3 eggs lightly beaten. Pour in unbaker crust. Moderate oven 350, bake 50 minutes.

ADA MAE ANDERSON.

BUTTERSCOTCH PIE

Two tablespoons of flour, 1 cup of dark brown sugar, 1 cup of sweet milk, $\frac{1}{2}$ cup of water, 2 eggs, 1 tablespoon of butter. Mix the flour and sugar and put into the hot milk and water. Add the eggs and butter and boil. When thickened, add the vanilla and pour into a baked pie crust. MRS. MINNIE NEWSTEADT.

LEMON CHIFFON PIE

Three eggs, 1 cup sugar, 3 tablespoons water, $1\frac{1}{2}$ lemons. Make custard of 3 egg yolks, rind and juice of $1\frac{1}{2}$ lemons, $\frac{1}{2}$ cup sugar, 3 tablespoons water and cook in double boiler until soft custard. Whip whites of egg stiff, and add $\frac{1}{2}$ cup sugar. Fold into custard and pour into baked crust and brown quickly.

MRS. BYRON ANDREWS.

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LEMON PUFF PIE

One tablespoon cornstarch, 1 cup sugar, 1/8 teaspoon salt, 4 egg yolks, 1/4 cup hot water, 1 lemon, rind and juice, 4 egg whites, beaten stiff, 1 lightly baked pie shell. Mix cornstarch with one-half of sugar. Add salt and slightly beaten egg yolks. Gradually add hot water. Cook over boiling water until thick (about 10 minutes), stirring constantly. Remove from heat, add lemon rind and juice, cool slightly. Beat egg whites, gradually folding in remainder of sugar. Combine one-half of this with lemon mixture, turn into pie shell. Pile remaining meringue on top. Bake in slow oven until firm and lightly browned. (About 15 minutes.) Chill before serving. MRS. KATHERINE VAN FLEET.

BUTTERSCOTCH PIE

One tablespoon butter, 1/2 cup water, 1 cup brown sugar. Boil butter, sugar and water, then add 1 1/4 cup milk and bring to boil. Stir 2 heaping teaspoons flour and 1/4 cup milk, and yolks of 2 eggs. Stir in boiling syrup, add pinch salt. When cool pour in baked pie crust and cover with 2 beaten egg whites and 3 tablespoons sugar. Return to oven and brown slightly.

MRS. DAVID NYREN.

LEMON CHIFFON PIE

One envelope Knox Sparkling Gelatin, 1/4 cup cold water, 4 eggs, 1 cup sugar, 1/2 cup lemon juice, 1/2 teaspoon salt, 1 teaspoon grated lemon rind. Add one-half cup sugar, lemon juice and salt to beaten egg yolks and cook over boiling water until of custard consistency. Pour cold water in bowl and sprinkle gelatin on top of water. Add to hot custard and stir until dissolved. Add grated lemon rind. Cool. When mixture begins to thicken, fold in stiffly beaten egg whites to which the other 1/2 cup sugar has been added. Fill baked pie shell or graham cracker crust and chill. Just before serving spread over pie a thin layer of whipped cream.

MRS. GERALD MORGAN.

BUTTERSCOTCH PIE (1 Large Pie—9 Inch)

Two cups milk, 1 1/4 cups light brown sugar (packed lightly), 1/3 cup flour, 1/8 teaspoon salt, 3 eggs, 1/2 teaspoon vanilla, 2 tablespoons butter. Heat the milk to scalding in a double boiler. Blend the sugar, flour and salt. Add to the milk and stir until smooth and thick. Cover and cook for 15 to 20 minutes. Separate the eggs and beat the egg yolks. Add the thick sauce gradually to them and stir until smooth. Pour the mixture back into the double boiler and cook for 5 minutes. Add the vanilla, butter and remove from the fire. Pour into a baked pastry shell. Top with meringue made from the 3 egg whites.

Meringue

Three egg whites, 3 tablespoons sugar, 1/8 teaspoon salt, 1/4 teaspoon vanilla.

MURIEL PEEL.

LU'S LEMON CHIFFON PIE

Four large eggs, 1 tablespoon Plymouth Rock gelatin, 1 cup sugar, 1 lemon, 1/4 cup cold water, pinch of salt. Directions: Juice and rind of 1 lemon, 1/2 cup sugar, 4 egg yolks, pinch of salt. Cook in double cooker. Dissolve 1 tablespoon of gelatin in 1/4 cup of cold water, soak for 5 minutes. Add this to hot custard. Beat 4 egg whites stiff. Add 1/2 cup sugar, fold hot custard into whites of eggs carefully. Put in cold pie shell and chill 3 hours before serving.

MRS. GEORGE CHRISTENSON.

CUSTARD

Filling for two pies: 5 eggs, 4 cups milk, 1/2 cup sugar, 1/8 teaspoon salt, 1/8 teaspoon nutmeg, 1 teaspoon vanilla.

MRS. MINNIE LASELL.

LEMON PIE

One and one-half cup sugar, 1/3 scant cup flour, 2 cups boiling water, salt, 4 egg yolks beaten, 4 tablespoons corn starch, 1 tablespoon butter, 6 teaspoons lemon juice, 2 teaspoons grated rind. Pour in baked shell.

MRS. F. YOUNGQUIST.

LEMON PIE

One and one-half cups sugar, 7 tablespoons cornstarch, 1 1/2 cups boiling water, 3 egg yolks, 3 tablespoons butter, 4 tablespoons lemon juice, 1 1/2 tablespoons grated lemon rind.

Meringue

Three egg whites, 1/2 teaspoon cream of tartar, 6 tablespoons sugar.

MRS. HELEN KOLZ.

ANGLE FOOD CAKE PIE

Two envelopes gelatin, 1/4 cup cold water, 1 No. 2 can crushed pineapple, 6 egg whites, 1 pint whipped cream, 3/4 cup sugar, 1 teaspoon vanilla, 1 lb. vanilla wafers. Soak 2 envelopes (2 tablespoons) of gelatin in 1/4 cup cold water (10 minutes). Open a No. 2 can crushed pineapple and drain. Heat pineapple juice and add to gelatin. Let cool. Whip 6 egg whites. To the egg whites add 3/4 cup sugar. Whip 1 pint cream and add 1 teaspoon vanilla. Add pineapple to this. Combine eggs and cream. Roll 1 lb. vanilla wafers. Line pan with half of the crumbs and add mixture. Top with rest of crumbs.

MRS. MELVIN HAMMERBERG.

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PEACH PIE

Line pie tin with pastry. Then mix well, 1/4 cup butter, 1 cup sugar, 1/3 cup flour. Scatter half of this mixture on bottom, on this lay halves of peaches cut side down, sprinkle with 4 tablespoons of juice and few grains of nutmeg. Scatter rest of sugar mixture over top and bake in moderate oven until fruit is soft.

ELLEN JOHNSON.

LEMON CHIFFON PIE

Bake regular pastry shell or graham cracker crust. One-half cup sugar, juice and rind of 1 lemon, 4 egg yolks, 1 tablespoon gelatin, 1/4 cup water, 4 egg whites, 1/2 cup sugar. Cook in double boiler 1/2 cup sugar, lemon juice and rinds and egg yolks until thick, then add gelatin dissolved in water. Cool slightly and fold in this mixture to whites beaten up with the other half cup of sugar.

MRS. JOHN BURGESON.

DELICIOUS LEMON PIE

One cup sugar, 2 tablespoons cornstarch (rounding), 1 lemon juice and grated rind, 2 cups water, lump of butter (size of walnut), pinch of salt, 3 egg yolks. Mix dry ingredients first. Beat egg yolks, add remaining ingredients and cook until thick, fill baked crust using egg whites for meringue.

MRS. E. C. SAMUELSON.

BANANA CREAM PIE

Three-fourths cup sugar, 1/4 teaspoon salt, 7 tablespoons flour, 2 egg yolks slightly beaten, 2 cups milk. Cook in double boiler 25 minutes. Add 1 teaspoon vanilla and cook. Fold in 1 cup diced or sliced bananas.

Meringue

Beat 4 tablespoons sugar and 1/4 teaspoon cream tartar into 2 stiffly beaten egg whites. Bake 350 degrees 15 minutes.

MRS. E. F. BERGREN.

PUMPKIN PIE (Two 8-Inch Pies)

Two cups pumpkin, 1 cup sugar, 1 teaspoon salt, 1/2 teaspoon cinnamon, 1/2 teaspoon cloves, 1/2 teaspoon ginger, 1/4 teaspoon nutmeg, 1 tablespoon orange rind, 1/3 cup molasses, 5 eggs, 1 cup milk, 1 cup cream. Mix pumpkin, sugar, salt and spices and slightly beaten eggs. Blend milk, cream and molasses. Combine gradually with pumpkin mixture. Fill crust and bake 3/4 to 1 hour.

MRS. C. J. CARLSON.

PUMPKIN PIE

Three-fourths cup sugar or as to taste, 2 tablespoons corn starch, 2 eggs, beaten, 1 cup pumpkin, 2 cups canned milk, 1 teaspoon cinnamon, 1/2 teaspoon ginger, 1/2 teaspoon nutmeg, 1/4 teaspoon cloves, pinch of salt, 1 tablespoon butter. Cook all together, put in baked pie shell, chill. Whipped cream on top.

MRS. JOHN HAMBORG.

LEMON CREAM PIE

Two eggs, 3/4 cup sugar, 1 3/4 cups water, 1 teaspoon salt, 3 tablespoons cornstarch, 2 tablespoons bread flour, grated rind of 1 lemon, juice of 2 lemons. Sift dry ingredients, add water and cook in double boiler until thick. Add egg yolks slightly beaten and cook 1 minute. Remove from fire, add lemon juice and rind. Cool and fill pastry shell. Beat egg whites stiff, allowing a tablespoon sugar for each egg. Spread on top of pie. Place in moderate oven and brown lightly. Do not use more flour than called for.

MRS. WM. NELSEN.

STRAWBERRY PIE

One quart strawberries, 1 cup sugar, 3 tablespoons cornstarch. Arrange half of the berries (use the largest ones) in a baked pie shell. Mash the remaining ones and stir into them the sugar and cornstarch. Cook in a double boiler about 10 minutes after mixture begins to boil. Cool for a few minutes then pour over berries in pie shell. Let stand until cold. Place in refrigerator if possible. Top with whipped cream when ready to serve.

IRENE CARLSON.

FILLED PEACH PIE

Unbaked pie shell. Line with peeled half peaches. Cut side up. Pour in filling. One cup sugar, 2 1/2 tablespoons flour, 3 eggs slightly beaten, 1/4 cup melted butter, 1 teaspoon vanilla and stir until thoroughly mixed. Bake slowly in moderate oven 30 minutes or until filling is thickened.

ESTHER DANIELSON.

PECAN PIE

One cup dark Karo syrup, 1 cup sugar, 1/4 teaspoon salt, 3 eggs, 1/4 cup melted butter, 1 teaspoon vanilla, 3/4 cup pecans. 1. Mix syrup, sugar and salt together. 2. Beat in whole eggs one at a time. 3. Stir in melted butter, vanilla and pecans. 4. Pour into unbaked pastry shell. 5. Bake 350 degrees 50 minutes. (Other nuts may be used We like hickory nuts very well.)

MRS. A. P. BERGREN.

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REFRIGERATOR LEMON PIE

One cup powdered sugar, 1/4 cup lemon juice, 3 eggs, 1/2 tablespoon gelatin, 1/3 cup cold water, baked pastry shell, 1 cup whipping cream. Cook egg yolks, lemon juice and 1/2 cup sugar in top of double boiler. Beat until creamy with an egg beater. Remove from fire (leaving over water) and stir in gelatin, softened in cold water. Beat thoroughly, then cool. Beat egg whites almost stiff, add remaining sugar and fold into yolk mixture. Pour into baked pastry shell and put in refrigerator to harden. Top with whipped cream before serving. Six servings.

MRS. ELMER BERGREN.

BUTTERSCOTCH MERINGUE PIE

One cooled, baked 9-inch pie shell, 6 tablespoons Gold Medal "Kitchentested" flour, 1 tablespoon sugar, 1 tablespoon cornstarch, 1/4 teaspoon salt, 6 tablespoons water, 1 cup milk, 6 tablespoons butter, 1 cup brown sugar, 3 egg yolks.

Meringue

Three egg whites, 1/4 teaspoon cream of tartar, 6 tablespoons sugar. Mix flour, sugar, cornstarch, salt and water in the top of a double boiler. Beat in the milk. Place over direct heat until milk is hot, then place over boiling water and cook until thickened (about 10 minutes), beating with a rotary beater occasionally to prevent lumping. In the meantime, melt the butter in a heavy saucepan. Blend in the brown sugar and cook over low heat, stirring constantly until sugar is dissolved and the mixture is smooth. Beat the butter and sugar mixture into the milk mixture and cook five minutes more. Beat the egg yolks slightly, and gradually beat the hot milk mixture into them. Cool, and pour into cooled baked pie shell. Now make the meringue by beating the egg whites with cream of tartar until stiff enough to hold a point, then gradually beating in the sugar, continuing beating until mixture is stiff and glossy. Pile lightly on the pie filling, making sure it completely covers filling. Bake 15 to 20 minutes in a slow oven (300 degrees).

MRS. AMANDA ROSS.

MOTHER'S PUMPKIN CHIFFON PIE

Two tablespoons plain gelatin, 4 tablespoons cold water, 1 1/2 cups cooked pumpkin, 1 cup granulated sugar, 1 cup milk, 1/4 teaspoon salt, 1/2 teaspoon nutmeg, 1/2 teaspoon cinnamon, 1/4 teaspoon ginger, 3 eggs, 1 cup whip cream, 1 baked pastry shell. Method: Soften gelatin in cold water. Beat egg yolks until lemon colored, then add to pumpkin. Add milk and 1/2 cup of the sugar mixed with the spices. Cook over hot water until the mixture is thick (about 10 minutes). Remove from fire, then whip in the softened gelatin with a rotary egg beater. When mixture starts to thicken, fold in the stiffly beaten egg whites to which you have added (beaten in) the other 1/2 cup of sugar. Pour into baked pastry shell and chill. Flute with swirls of whipped cream.

TOBIANNE SELINDH.

PINEAPPLE DELICIOUS

One cup whipping cream, 4 slices pineapple, cut in pieces, 18 marshmallows, cut in pieces, $\frac{1}{2}$ cup Domino superfine powdered sugar, maraschino cherries. Whip cream until it begins to thicken and hold its shape, then combine with pineapple, marshmallows, and sugar. Chill and serve in sherbet glasses. Garnish with maraschino cherries. Serve with plain cake or cookies. Six servings.

MRS. J. BERGREN.

STRAWBERRY CHIFFON PIE

One cooled baked 9-inch pie shell, 1 tablespoon gelatin, $\frac{1}{4}$ cup cold water, 3 eggs, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 2 teaspoons lemon juice, $\frac{1}{4}$ teaspoon cream of tartar, 1 $\frac{1}{8}$ cups crushed fresh strawberries and juice (1 pint fresh berries), $\frac{3}{8}$ to $\frac{1}{2}$ cup sugar (depending on sweetness of berries). Soak gelatin in cold water about 5 minutes. Then beat egg yolks slightly in top of double boiler. Blend in the $\frac{1}{4}$ cup sugar, and the salt and lemon juice. Cook over hot water, stirring constantly, until the mixture is smooth and thickened (5 to 10 minutes). Now blend in the soaked gelatin and crushed strawberries, and beat with a rotary beater 1 minute. Remove from heat, and cool. Chill in refrigerator until thick enough to barely hold. Make a stiff meringue by beating the egg whites with cream of tartar until stiff enough to hold a point, then gradually beating in the $\frac{3}{8}$ to $\frac{1}{2}$ cup sugar . . . continuing beating until the mixture is stiff and glossy. Fold this meringue into the strawberry mixture, and pile lightly into cooled baked pie shell. Chill in refrigerator until "set"—about $\frac{1}{2}$ hour. Keep cool until nearly ready to serve. If desired, spread stiffly whipped cream over the top of the pie and decorate with a ring of sliced berries around the edge. This gives your pie a "party" look!

MRS. CHAS. HOLMQUIST.



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Cakes

PICNIC CUP CAKES

One-half shortening, 1 1/4 cup brown sugar (packed firmly), 2 well beaten eggs, 1 cup of sour milk, 1/4 teaspoon vanilla extract, 2 cups of flour, 1 teaspoon of soda, 1 teaspoon cinnamon, 1/2 teaspoon nutmeg, 1/2 teaspoon cloves, 1/4 teaspoon salt, 3 1/4 cup of seeded raisins, 1/2 cup of nut meats, broken. Cream sugar and shortening, add beaten eggs, beat until fluffy. Combine sour milk and flavoring. Sift dry ingredients together, mix in raisins and nut meats thoroughly. Beat well. Fill greased muffin pans 2/3 full. Bake in moderate oven 375 degrees F. 15 minutes.

MRS. R. W. SPENCER.

CHOCOLATE NUT LOAF

Two and one-half cups cake flour, 1/4 teaspoon salt, 1 teaspoon soda, 1 cup butter, 2 cups sugar, 5 eggs, well beaten, 1/2 cup walnut meats, coarsely broken, 3 squares chocolate, melted and cooled, 1 cup sour or buttermilk, 2 teaspoons vanilla. Sift flour once, measure, then add soda, salt and sift three times. Cream butter and sugar until light, add beaten eggs and beat. Add nuts and chocolate and blend. Add alternately the flour and milk, a little at a time, beat smooth. Add vanilla. Bake in pan 12x8x3 inches in slow oven over 325 degrees for 1 hour or until done.

MRS. A. T. NELSON.

QUICK FUDGE FROSTING

Three squares Baker's unsweetened chocolate, 2 tablespoons butter, 12 marshmallows (cut in pieces), 1/4 cup water, dash of salt, 2 cups confectioner's sugar, 1 teaspoon vanilla. Place chocolate, butter, marshmallows, water and salt in saucepan. Heat and stir over low flame until chocolate and marshmallows are blended. Remove from fire; add remaining ingredients. Beat until of consistency to spread. Makes frosting to cover two 8-inch layers.

MRS. RUSSELL H. McCARTY.

LUSCIOUS LEMON FROSTING

Three teaspoons grated orange rind, 1 dash salt, 3 tablespoons butter, 3 cups powdered sugar, 2 tablespoons lemon juice, 1 tablespoon water.

CARRIE HUNTER.

DATE CAKE

One pound dates, 1 cup boiling water, 1 teaspoon soda, 1 cup granulated sugar, 1 egg, 1 tablespoon butter, 2 cups flour, 1 cup English walnuts. Put soda in boiling water, pour over dates. Add other ingredients as written.

MRS. EDNA PERKINS.

LEMON GOLD CAKE

Two cups Swansdown cake flour, 2 teaspoon Calumet baking powder, $\frac{1}{2}$ cup butter, 1 cup sugar, 3 egg yolks beaten until light only, $\frac{3}{4}$ cup milk, 1 teaspoon vanilla. Method: Sift flour three times and add baking powder, cream, butter and add sugar gradually. Add egg yolks, beat well. Add flour and milk alternately, then flavor.

DEVIL'S FOOD

Two cups sugar, $\frac{1}{2}$ cup lard and butter mixed, 2 eggs, $\frac{3}{4}$ cups buttermilk, 2 cups flour, 1 teaspoon vanilla, 3 tablespoons cocoa, level teaspoon soda, teaspoon cinnamon, $\frac{1}{2}$ cup boiling water. Mix and let stand until rest of cake is ready. Add stiffly beaten egg whites last. MRS. ELSIE SCHMACHER.

ICE BOX CAKE

Three-quarter pounds vanilla wafers, crush and place half in bottom of pan; 1 cup powdered sugar, $\frac{1}{2}$ cup soft butter, cream and add 2 beaten eggs. Spread this mixture on top of crumbs. Two cups (white) grapes, $\frac{1}{2}$ cup nuts, 1 cup cream, whipped. Spread this mixture on top of other mixture and then add remaining crumbs on top. Let stand 12 hours or more in ice box or cool place. ESTHER L. CARLSON.

SUGAR CRUMB COFFEE CAKE

(Eight by Eight by Two-Inch Pan)

Three tablespoons butter, $\frac{2}{3}$ cup granulated sugar, 1 egg, unbeatened, $\frac{1}{2}$ teaspoon vanilla, 5 tablespoons milk, $1\frac{1}{4}$ cups sifted cake flour, $1\frac{1}{4}$ teaspoons baking powder, $\frac{1}{4}$ teaspoon salt. Method: 1. Cream butter and sugar. 2. Add unbeatened egg and beat until fluffy. 3. Sift dry ingredients together. 4. Add vanilla to milk. 5. Add milk and flour alternately to the creamed mixture. 6. Pour into well greased pan. 7. Top with the following: $1\frac{1}{2}$ tablespoons butter, 4 tablespoons cake flour, 2 tablespoons sifted powdered sugar, dash of salt, $\frac{1}{4}$ teaspoon cinnamon, few drops almond extract, $\frac{1}{4}$ cup chopped walnut meats. Method: 1. Cream butter, add flour, salt, sugar and cinnamon, sift together. 2. Add extract and nuts, blend. 3. Sprinkle over the cake batter. 4. Bake in a moderate oven 350 F. for 30 minutes or until done. MRS. A. H. JOHNSON.

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SPONGE CAKE

Three eggs and beat 1 minute; add 1½ cups granulated sugar, beat 5 minutes; 1 cup sifted flour and beat 1 minute; add ½ cup water; now add another cup flour with 2 teaspoons baking powder, beat 1 minute; 1 teaspoon vanilla and a pinch of salt.

OLGA A. BORG.

ST. ANDREW'S CAKE

Boil 1 package large raisins, 1 cup sugar, 1 tablespoon shortening, ½ teaspoon salt, ½ teaspoon cloves, ½ teaspoon cinnamon, a little alspice, 1 1/3 cups water. Boil 5 minutes. When cool, add 2 cups flour, 1 level teaspoon soda in 1 tablespoon water.

NELLE RUNDBERG.

POPPY SEED CAKE

One and one-half cup sugar, 3/4 cup butter, 3/4 cup milk, 2½ cup cake flour, ½ cup poppy seed, 1½ teaspoon baking powder, 1 teaspoon vanilla, 4 egg whites. Method: Soak poppy seed in the milk. Mix as usual for white cake, adding beaten egg whites last. Bake in layers. Put together with lemon filling and ice with 7 minute frosting.

MRS. W. MOLLECK.

YELLOW ANGEL FOOD

Five eggs, ½ cup cold water, 1½ cups sugar, 1½ cups flour, 1 teaspoon baking powder, 1/4 teaspoon salt, 3/4 teaspoon cream of tartar, 1 teaspoon vanilla. Beat yolks of 5 eggs until thick and lemon colored; add water and beat 4 minutes; add sugar and beat 1 minute; add flour, baking powder and salt sifted together; add vanilla. Beat whites and when foaming add cream of tartar. When stiff fold into batter. Bake 1 hour in moderate oven.

MARY E. ANDERSON.

SPICE CAKE

One egg, 1 cup sugar, 1 cup sour milk, ½ cup butter, 1 teaspoon soda, 2 cups flour, 1 teaspoon cinnamon, 2 teaspoons clover, 1 teaspoon vanilla. Bake in layers or make into cup cakes.

MRS. NETTIE CARLSON.

WHITE CAKE

One and one-half cups sugar, ½ cup butter or other shortening, 1 cup water, 5 egg whites, ½ teaspoon salt, 3 rounded teaspoons baking powder, 2½ cups pastry flour, vanilla. Cream shortening and sugar well, add flour sifted with baking powder alternately with water; add salt and vanilla, and fold in **stiffly** beaten egg whites.

Frosting

Two cups sugar, ½ cup water; boil until soft ball in cold water; 1 egg white, beaten stiff. Pour syrup gradually into egg white; 6 marshmallows cut up; put in frosting while still hot. Stir until thick enough to spread.

ELLEN EDSTROM.

RAISED CAKE

Two cups raised sponge (bread sponge), 2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup raisins, 1 teaspoon cinnamon, 1 teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon soda in 2 tablespoons milk, 3 eggs beaten separately, $\frac{1}{2}$ glass brandy (flour if needed). Mix sugar and butter, beat until light, then egg yolks, spices, soda with milk, floured raisins, egg whites beaten. Use greased wax paper in pan. Let stand $\frac{3}{4}$ hour; bake in moderate oven.

CHARLOTTE PETTERSON.

PRUNE CAKE

Cook one pound prunes, 1 cup sugar, $\frac{3}{4}$ cup butter (scant), 3 eggs, 1 cup chopped prunes, 2 teaspoons cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{3}{4}$ teaspoon soda in $\frac{1}{2}$ cup prune juice, $\frac{3}{4}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 2 cups flour. Mix spices, baking powder and salt together, then mix with batter.

Filling

Two tablespoons butter, 1 cup sugar, 1 egg, 1 tablespoon flour, 1 cup chopped prunes, $\frac{3}{4}$ cup prune juice. Cook until thick and spread on cake.

MRS. E HAROLD CARLSON.

DELICATE CAKE

One and one-half cup sugar, $\frac{1}{2}$ cup butter, 1 cup milk or water, $2\frac{1}{2}$ cups flour, $2\frac{1}{2}$ level teaspoons baking powder, 4 egg whites beaten and put in last, 1 teaspoon vanilla.

MRS. A. S. HOLMES.

APPLE CAKE

Two cups sugar, 1 scant cup butter or lard, 1 cup cold coffee, 2 teaspoons soda dissolved in coffee, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, 1 cup chopped walnuts, 2 cups diced apples, 1 cup raisins, 3 cups flour, pinch of salt, 3 eggs added last. Bake 45 minutes in moderate oven.

MRS. DAVID NYREN.

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SUNSHINE CAKE

Yolks of 6 eggs, 1½ cups sugar, 1 cup flour (pastry), 1 tablespoon lemon juice, 2 tablespoons orange juice, ½ teaspoon cream tartar, whites of 12 eggs. Method: Beat yolks until thick and yellow and set aside. Beat whites with a pinch of salt until frothy/ then add cream of tartar. Beat until stiff. Add sugar gradually. Fold in egg yolks and flavoring. Then fold in lightly the flour. Bake in ungreased angel food cake pan 45 minutes, slow oven.

MRS. LESLIE B. MARTIN.

PERFECTION SPONGE CAKE

Six eggs, 1 cup sugar, 5 tablespoons hot water, 1 cup flour, 1 teaspoon lemon flavor, 1/3 teaspoon cream tartar. Beat yolks until lemon colored and set aside. Boil sugar and water, and pour over the stiffly beaten whites of eggs and beat until blended. Add yolks and flavor, then fold in flour, cream tartar and pinch of salt. Bake 30 minutes.

MRS. F. J. KUHL.

VELVET SPONGE CAKE

Six medium sized eggs, 2 cups sugar, ½ cup cold water, ½ cup hot water, 1 teaspoon vanilla, 2½ cups cake flour, 4 teaspoons baking powder, 1/4 teaspoon salt. Beat egg yolks with a small amount of sugar, then add cold water in about 3 additions with remaining sugar. Beat mixture until very light and foamy (about 20 minutes altogether). Add hot water, and flour and baking powder sifted together. Beat until batter is smooth, then add 4 egg whites beaten until as stiff as for angel cake. Use other 2 whites for frosting. Bake in a long pan, 10 by 15 by 2½ inches about 40 minutes in a moderate oven.

MRS. JOHN NELSON.

LAZY DAISY CAKE

Two eggs, well beaten, 1 cup sugar, added gradually, 1 cup pastry flour, sifted, 1 teaspoon baking powder, 1/4 teaspoon salt, ½ cup boiling milk, with 3 tablespoons butter. Add milk to eggs and sugar. Then beat in flour and baking powder. Bake for a half an hour.

Topping

Five tablespoons brown sugar, 3 tablespoons cream, 4 tablespoons melted butter. Mix with nuts or cocoanut or both. Let cake stand and cool while making topping. Place under broiler for 10 minutes with low fire.

BETTY NELSON.

A BIG CHOCOLATE CAKE

Two-thirds cup fat (Crisco preferred), 2 cups sugar, 2 eggs, 2/3 cup cocoa, 2 cups sour milk (or buttermilk), 2 teaspoons soda, ½ teaspoon salt, 2 teaspoons vanilla, 2 to 2½ cups flour. Cream shortening; add sugar, add eggs. Mix all dry ingredients and add alternately with milk. Should be baked in a large loaf pan. (Buttermilk makes the best cake.)

MRS. EMMA ANDERSON.

NEVER FAIL SUNSHINE CAKE

Eight eggs (whites and yolks), beaten separately, 1/4 teaspoon salt, 1 teaspoon cream of tartar (level), 1 1/4 cups sugar, 1 cup cake flour (level) measured after sifting once, sift four times; 1 teaspoon lemon flavor. After whites of eggs are half beaten, add cream of tartar and salt, and beat until stiff. Fold in sugar a little at a time. Add egg yolks and flavoring. Now fold in carefully the flour a little at a time. Bake in an angel food pan 1 hour in slow oven, 275 F.

MRS. AXEL NELSON.

LAZY DAISY CAKE

Beat until thick 3 eggs, add 1 1/2 sugar alternately, beat well, 1 teaspoon vanilla, sift together 1 1/2 cups cake flour, 1 1/2 teaspoon baking powder (Clabber Girl), 1/4 teaspoon salt. Add this to first mixture. Heat to boiling point 3/4 cup milk, 1 1/2 tablespoons shortening, add all at once to mixture, beat well; bake in moderate oven.

Frosting

Three tablespoons butter, 5 tablespoons brown sugar, 2 tablespoons cream, 1/2 cup cocoanut, mix together, and spread on top after baking, and place under broiler and brown little.

MRS. WM. SAMUELSON.

TOMATO SOUP CAKE

One cup granulated sugar, 1/2 cup melted butter, 2 cups flour, 1 cup raisins or dates, 1 cup nut meats, 1 can tomato soup, 2 teaspoons baking powder, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 scant teaspoon baking soda. First mix melted butter and sugar, add baking powder to the tomato soup, add the rest of the dry ingredients and stir the entire mixture, adding the raisins and nut meats last. Bake in a loaf pan 45 minutes or layer tins may be used.

Frosting

Mix one cake of Philadelphia cream cheese, with 1 1/2 cups confectioners' sugar, 1 teaspoon vanilla, stir until creamy. Spread between and on top of layers.

MRS. RAY JOHNSON.

SOUR CREAM CAKE

Two eggs, 1/2 teaspoon salt, 1 teaspoon vanilla; beat together and add 1 1/4 cup sugar, 1 cup sour cream, 1 1/2 cup flour, 1/2 cup cocoa, 1 teaspoon soda in 1/2 cup warm water, 1/2 teaspoon baking powder.

MRS. WM. SAMUELSON.

CARAMEL FROSTING

One and one-half cups brown sugar, 1 1/2 cups sugar, 1 1/2 cups milk, 2 tablespoons butter. Combine sugars and milk and bring to a boil, stirring constantly. Then boil without stirring until a small amount of mixture forms a very soft ball in cold water. Add butter and remove from fire. Cool to lukewarm, beat until thick and creamy.

MRS. MARIE ANDERSON.

CUP CAKES

One cup granulated sugar, $\frac{1}{2}$ cup shortening (cream), 2 whole eggs, beaten separately, $\frac{1}{2}$ cup milk, 2 cups pastry flour, 3 teaspoons baking powder, 3/4 teaspoon lemon extract, $\frac{1}{2}$ scant cup salt. Bake 10 minutes in quick oven; frost. A. RUDEBECK.

WHITE CAKE

One and one-half cups egg whites, $1\frac{1}{2}$ cups sugar, 1 cup cake flour, 1 teaspoon cream tartar, $1\frac{1}{8}$ teaspoon salt, $1\frac{1}{2}$ teaspoon vanilla, $\frac{1}{2}$ teaspoon almond extract. Add salt to the eggs and beat until foamy. Add cream tartar and beat until whites hang to beater. Add flavoring and sugar slowly, fold in flour gradually. Bake into ungreased angel food pan. MRS. SIMON PETERSON.

CARROT FRUIT CAKE

One cup grated carrots, $\frac{1}{4}$ teaspoon salt, 1 cup raisins, $1\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup shortening, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, $1\frac{1}{2}$ cups water. Mix and cook above mixture until it thickens. Cool. Add $2\frac{1}{2}$ cups flour, 2 teaspoons soda, $\frac{1}{2}$ cup nut meats. Bake in slow oven until cake shrinks from sides of pan. HAZEL R. SCHLEIKS.

QUICK COFFEE CAKE

One and one-half cups flour, $\frac{1}{2}$ cup milk, 3 teaspoons baking powder, 1 teaspoon vanilla, $\frac{1}{4}$ teaspoon salt, $\frac{3}{4}$ cup flour, $\frac{1}{4}$ cup Crisco, 1 egg. Mix all the dry ingredients and cream in the Crisco, then beat egg and add the milk to the egg, and add to the rest. Pour in a buttered pan, and add the following topping: $\frac{1}{2}$ cup sugar, 2 tablespoons flour, 2 tablespoons cinnamon, 2 tablespoons melted butter, $\frac{1}{2}$ cup nuts. Bake in a medium oven for 20 minutes. MRS. A. F. ANDERSON.

APPLE SAUCE CUP CAKES

One-half cup butter or lard, $1\frac{1}{2}$ cups granulated sugar, 3 eggs, 2 cups sifted flour, 2 teaspoons soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup chopped dates or raisins, $\frac{1}{2}$ cup chopped nuts, $1\frac{1}{2}$ cups apple sauce (not too thick). Method: 1. Cream fat, sugar and eggs until fluffy. 2. Add dates and nuts to sifted dry ingredients. 3. Add above combination to creamed mixture alternately with the apple sauce. Mix thoroughly. 4. Pour into well greased muffin tins. Have cups about $2/3$ full. 5. Bake at 325 degrees F. from 25 to 30 minutes or until done.

MRS. VIRGIL A. TIEDEMAN.

GOOD CUP CAKES

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, beaten separate, 2 cups sifted flour, 2 heaping teaspoons baking powder, $\frac{1}{2}$ cup milk, 1 teaspoon vanilla. Fill baking cups half full of batter, or bake in separate pan. MARY L. MALANDER.

PERFECTION SPONGE CAKE

One cup sugar, 6 eggs, 5 tablespoons hot water, 1 cup flour, $\frac{1}{2}$ teaspoon cream tartar, lemon flavor. Beat egg yolks until thick and lemon colored and set aside. Whip egg whites stiff and pour boiling syrup, made from the sugar and hot water, and beat until blended. Add yolks and flavor, then fold in flour and cream tartar. Bake 30 minutes. MRS. F. J. KUHL.

A BIG WHITE CAKE

One-half cup butter, $1\frac{1}{2}$ cups sugar, 1 cup milk, 4 egg whites, $2\frac{1}{2}$ cups cake flour, $2\frac{1}{2}$ teaspoons baking powder, 1 teaspoon vanilla. Method: Cream, butter and sugar. Mix dry ingredients. Add alternately with milk. Fold in egg white last. Bake in 2 layers. MRS. EMMA ANDERSON.

DEVILS FOOD CAKE

One-half cup of shortening, 1 cup of white sugar, 1 cup of brown sugar, 2 beaten eggs, 1 teaspoon of vanilla, $2\frac{1}{2}$ squares of melted chocolate, $\frac{1}{2}$ cup of hot water, 1 teaspoon of soda, $2/3$ cup of sweet or sour milk, 2 cups of cake flour, $\frac{1}{2}$ teaspoon of salt. Cream shortening and sugar. Add eggs, vanilla and beat smooth. Add chocolate cooked with hot water until thick and cooled. Dissolve soda in milk. Add alternately with flour sifted with salt. Beat until smooth. Bake in shallow loaf pan 1 or 2 layers. Bake in 350 degree oven for 30 minutes.

MRS. ESKIL A. GARANSON.

FUDGE ICING

One-fourth cup melted butter, 1 square of chocolate, 2 tablespoon of water or cream, powdered sugar for right consistency, $\frac{1}{2}$ teaspoon vanilla. Melt butter, chocolate in water or cream. Add vanilla to mixture when melted. Remove from stove. Add powdered sugar and stir until smooth. Use powdered sugar until icing is right consistency to spread on cake.

MRS. ESKIL A. GARANSON.

TEA CAKES

One cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, 4 eggs, 3 teaspoons powder, 1 teaspoon vanilla, a pinch of salt. Bake in muffin pans. MRS. ARTHUR HEDLUND.

A. O. HARPEL
PHOTOGRAPHER

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NEVER FAIL CUP CAKES

One egg, $\frac{1}{2}$ cup shortening, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup cocoa, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 1 teaspoon vanilla, 1 cup white sugar. Put ingredients into a bowl in order given but do not stir until all are added. Beat well, bake in moderate oven.

MRS. HAROLD NELSON.

ICE BOX CAKE

Three-fourth pounds vanilla wafers, crush and place half in bottom of pan; 1 cup powdered sugar, $\frac{1}{2}$ cup soft butter, cream and add 2 beaten eggs, spread this mixture on top of crumbs; 2 cups (white) grapes, $\frac{1}{2}$ cup nuts, 1 cup cream (whipped). Spread this mixture on top of other and then on this, spread remainder of crumbs. Make and place this dessert in refrigerator night before using. Take out when ready to serve, and cut in small cake size pieces. Serve with whipped cream and maraschino cherries. This recipe will serve 10 or 12.

MRS. JOHN BURGESON.

CHOCOLATE CHIFFON CAKE

Two cups flour, 1 teaspoon soda, $\frac{1}{4}$ teaspoon salt, 1 to 2 squares chocolate, $\frac{1}{2}$ cup buttermilk, $\frac{1}{2}$ cup shortening, $1\frac{1}{2}$ cup sugar, 2 eggs, $\frac{1}{2}$ cup boiling water, 1 teaspoon vanilla. Method: Sift flour, measure and resift 3 times with soda and salt. Melt chocolate and let cool, cream fat till smooth, add sugar and eggs, cream 5 minutes or longer. Add chocolate and mix well. Add flour and buttermilk alternately beginning and ending with flour, beaten smooth after each addition, add vanilla. Boiling water last.

MRS. ROBERT JOELSON.

DATE CAKE

One pound dates, 1 teaspoon soda, $1\frac{1}{2}$ cups boiling water, mix and let cool. Cream $\frac{1}{4}$ cup butter, $1\frac{1}{2}$ cups sugar, 2 egg yolks beaten, pinch salt, $1\frac{3}{4}$ cups flour, 1 cup nut meat, 1 teaspoon vanilla, 2 egg whites beaten. Bake in moderate oven 45 minutes.

MRS. D. ANDERSON.

JELLY ROLL

Three eggs, 1 cup sugar, 5 tablespoons water, 1 cup sifted cake flour, 2 tablespoons melted butter, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla, 1 cup jelly or jam. Beat eggs very light. Add sugar, beating all the while. Add water and beat well. Sift flour, baking powder and salt together and add to the egg mixture, add melted butter. Beat quickly until well mixed. Add flavoring and pour immediately into oiled jelly roll pan. Bake for 15 minutes in a moderate oven (375 degrees F.). Turn upside down on a cloth sprinkled with powdered sugar, and cut edges of cake so it will not split when rolled. Spread with jelly or other filling, such as chocolate frosting. Roll carefully and quickly, wrapping in towel until cool.

MRS. CARL W. JANSON.

APPLE SAUCE CAKE

Two cups flour, 1 cup sugar, 1/3 cup shortening, 1 cup applesauce, 1/2 cup raisins, 1 egg, 2 teaspoons baking powder, 1/2 teaspoon soda, 1 teaspoon cinnamon, 1/2 teaspoon cloves, 1/4 teaspoon mace or nutmeg. Cream sugar and shortening until creamy, add well beaten egg. Mix dry ingredients, add to creamed shortening, then applesauce and raisins. Bake in loaf cake and in moderate oven.

DOROTHY M. JOHNSON.

CHOCOLATE CAKE

One-half cup butter, 1 1/2 cup sugar, 2 eggs, 1/2 cup sour milk, 1 teaspoon soda dissolved in hot water, 2 tablespoons cocoa in 1/2 cup of hot water, 2 cups flour, 1 teaspoon vanilla. Mix in order and beat 10 minutes. Bake slow in layers and frost.

MRS. NETTIE CARLSON.

BROWN SUGAR SPICE CAKE

One cup shortening, 2 cups brown sugar, 2 eggs, beaten, 2 1/2 cups flour, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon baking powder, 1 teaspoon cloves, 1 teaspoon cinnamon, 1/2 teaspoon salt.

Frosting

Beat two egg whites until stiff. Add 1 cup brown sugar and spread on cake batter. Sprinkle with nut meats. Bake in 350 degree oven for 45 minutes. This makes the frosting baked right with the cake.

MRS. MYRA KEITH.

CARAMEL CAKE

One-half cup butter, 1 1/2 cups sugar, 2 egg yolks, 1 cup cold water, 2 1/2 cups flour, 3 tablespoons caramel, 1 teaspoon vanilla, 2 teaspoons baking powder, 2 egg whites. Beat butter to a cream. Add gradually the sugar and egg yolks, then water. Add 2 cups flour, and beat for 5 minutes. Add caramel, vanilla and remaining flour. Beat again and stir in slowly, the baking powder and the egg whites.

Caramel

Burn one cup sugar in a skillet until dark brown. Add 1/2 cup boiling water and let boil for 1 minute.

MRS. AMANDA CARLSON.

POPPY SEED CAKE

One-half cup poppy seed. Soak in 1 cup of milk about 1 hour. Cream together 1 1/2 cups sugar, 2/3 cup butter. Add milk and poppy seed alternately with 2 cups flour, after sifted, 2 teaspoons baking powder added. Last add beaten whites of 4 eggs.

Filling

Cook 2 teaspoons cornstarch in a cup of milk, add 3/4 cup sugar, 4 yolks of eggs. When cool add 1/2 cup nut meats or candied pineapple and vanilla to flavor. Top with either pink whipped cream or pink powdered sugar frosting, to which has been added candied cherries if desired.

MRS. MABEL LETTOW.

PRUNE CAKE

One cup sugar, $\frac{1}{2}$ cup butter, 1 cup prunes chopped, $\frac{1}{2}$ cup prune juice, 2 cups flour, 3 eggs, 1 teaspoon soda in prune juice, 1 teaspoon cinnamoon, 1 teaspoon cloves, nutmeg or mapleine, pinch salt.

NELLE RUNDBERG.

CRUMB CAKE OR COWBOY CAKE

Two and one-half cups flour, 2 cups brown sugar, $\frac{1}{2}$ teaspoon salt, $\frac{2}{3}$ cup shortening. Mix above together until it is mealy. Take aside $\frac{1}{2}$ cup for top. To remaining crumbs add 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon soda, 1 cup sour milk to which 2 beaten eggs have been added. Mix until all is smooth, pour in greased pan and cover with $\frac{1}{2}$ cup of crumbs.

MISS EVELYN ANDERSON.

EGG YOLK CAKE

One-half cup butter, $\frac{1}{2}$ cup milk, 1 cup sugar, 1 $\frac{3}{4}$ cups flour, 8 egg yolks, 4 teaspoons baking powder, 1 teaspoon vanilla, grated rind of $\frac{1}{2}$ lemon or orange. Cream butter and sugar well. Add egg yolks beaten thick and lemon colored. Milk, flour sifted with baking powder, grated rind and vanilla. Bake in moderate oven in loaf or layers. Put boiled icing on top.

MRS. ARNIE LANDSBERG.

DEVIL'S FOOD CAKE

One-third cup butter, 1 cup sugar, 1 egg, $1\frac{1}{2}$ cups cake flour, 1 teaspoon soda, 1 teaspoon baking powder, 3 tablespoons cocoa, 1 teaspoon vanilla, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup hot water. Cream butter, add sugar, then egg yolk. Sift flour, soda and baking powder together. Add cocoa to hot water, heat in egg white last. Bake in moderate oven 350 degrees.

MRS. W. B. KYD.

DEVIL'S FOOD CAKE

One-half cup butter, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup cocoa, 1 cup cold water, 2 cups sifted cake flour, 1 teaspoon soda, 1 teaspoon hot water, 3 egg whites. Cream butter, salt and vanilla. Add sugar gradually, then cocoa and 2 tablespoons of the cold water. When well creamed, add flavor and remaining cold water and flour in four additions, beating after each one. Next add soda dissolved in hot water, then the stiffly beaten egg whites. Bake as a layer or loaf cake in a moderate oven, 350 degrees F. until cake shrinks from sides of pan. Allow 25 minutes for layer and 45 minutes for loaf cake.

MRS. GUST FRANZEN.

SPICE CAKE

One cup sugar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{3}$ cup butter, 1 egg. Beat together. Add 1 cup sour milk. Mix together: 2 cups flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{4}$ teaspoon allspice, raisings if desired.

MRS. WILFRED PETERSON.

OLD FASHIONED GINGER CAKE

One-half cup shortening, $\frac{1}{2}$ cup sugar, 1 egg (beaten), $2\frac{1}{2}$ cups sifted flour, $1\frac{1}{2}$ teaspoons soda, 1 teaspoon cinnamon, 1 teaspoon ginger, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon salt, 1 cup molasses, 1 cup hot water. Cream shortening and sugar, add beaten egg, measure, sift dry ingredients, mix molasses with hot water. Add dry ingredients alternately with liquid a little at a time. Beat after each addition. Bake in a paper lined pan (350 degrees F.) 45 minutes. Sixteen portions.

MRS. EMMA ANDERSON.

MINCE MEAT CAKE

One cup sugar, 1 cup walnuts chopped, 1 cup raisins, 1 teaspoon vanilla, $\frac{1}{2}$ cup melted butter, 2 egg yolks, 2 cups sifted cake flour, 1 teaspoon soda dissolved in 1 tablespoon boiling water, 2 egg whites beaten stiff, 1 lb. mince meat (cooled). If using package mince meat cook according to directions on package, so it is thick, like used for pies. Cook and add all other ingredients in order given. Mix well after each addition. Bake in oblong bread pan $1\frac{1}{2}$ hours to 2 hours in slow oven, 275 F.

HELEN ATKINS.

TWENTY MINUTE COFFEE CAKE

One and one-half cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 1 cup sugar, 1 egg, 1 cup milk, 2 tablespoons melted butter. Mix and sift all the dry ingredients. Combine beaten egg with milk and melted butter. Stir liquid into dry mixture. Pour into a long, flat pan. Sprinkle with sugar, cinnamon and chopped nut meats. Bake in hot oven 25 to 30 minutes. Serve warm.

MRS. C. A. CARLSON.

MATRIMONY CAKE

One cup dates chopped, $\frac{1}{2}$ cup sugar, 1 cup boiling water. Cook until thick, then cool.

Batter

One and one-quarter cup oatmeal, $1\frac{1}{4}$ cup flour, pinch salt, 1 cup brown sugar, 1 teaspoon soda, $\frac{3}{4}$ cup shortening. Cream shortening, add sugar, then flour, soda, salt and oatmeal. This will be a crumbly mixture. Take about $\frac{3}{4}$ of the mixture and put out in a greased pan. Lay on the cooled filling and sprinkle on the balance of the crumbs. Bake in moderate oven about 30 minutes. Can be served with whipped cream.

MRS. HOMER P. WILLIS.

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PINEAPPLE ICE BOX CAKE

One and one-fourth cup powdered sugar, $\frac{1}{2}$ cup soft butter, 2 eggs, $\frac{1}{8}$ teaspoon salt, $\frac{1}{2}$ cup chopped pecans, 1 small can crushed pineapple, 1 teaspoon vanilla, $\frac{1}{2}$ pint whipped cream, $\frac{1}{2}$ lb. vanilla wafers. Cream butter and sugar. Add salt and vanilla. Add eggs one at a time, beat thoroughly. Add pecans and pineapple. Fold in whipping cream. Line glass plate with rolled wafers. Save some for top. Sprinkle colored candies if desired.

MRS. CHAS. MELINE.

ORANGE CAKE

One cup sugar, $\frac{2}{3}$ cup shortening, 2 eggs, 1 cup sour milk, 2 cups flour, 1 teaspoon soda, salt. Part 1: Cream sugar and shortening, add eggs, sour milk; sift flour, soda, salt, add to the liquids. Part 2: Grind 1 cup raisins, 1 orange rind, add to cake mixture; bake in slow oven. When you take cake from oven pour juice of 1 orange and $\frac{1}{2}$ cup sugar mixed, over the top. HILDA BRANDT.

BANANA CAKE

One and one-fourth cups sugar, $\frac{1}{2}$ cup butter, cream well; 2 eggs (well beaten), 2 bananas (small) sliced, and beat into batter well, 1 cup sour milk, 2 cups flour, 1 teaspoon soda, 1 teaspoon baking powder, 1 teaspoon vanilla. Sift flour and baking powder and add to first mixture alternately with sour milk to which soda has been added. (This makes a moist cake which keeps well.)

MRS. F. VOLLER.

YELLOW ANGEL FOOD

Eleven egg yolks, 1 $\frac{1}{4}$ cups sugar, 1 $\frac{3}{4}$ cups flour, 1 $\frac{1}{2}$ cups milk or water, 1 $\frac{3}{4}$ teaspoons baking powder, 1 teaspoon extract, pinch salt. Beat yolks and add sugar gradually. Whip with egg beater, adding liquid gradually. Add flour to which baking powder and salt has been added gradually to egg and sugar mixture. Bake 45 minutes. Can be used with the egg whites for Angel Food.)

MRS. F. VOLLER.

BLITZ KUCKEN OR CUP CAKES

Two cups granulated sugar, $\frac{3}{4}$ cup butter, 5 eggs, 1 cup sweet milk, 3 cups flour sifted several times, 2 teaspoons baking powder in flour, $\frac{1}{2}$ teaspoon nutmeg or other flavoring. Method: Cream sugar and butter well, add 1 egg at a time, beating well each time. Sift flour once. Measure, add baking powder, then sift 3 to 5 times; add to first mixture alternately with the milk; beat well, add nutmeg to flour after sifting. Bake in any shallow pan. This fills two pans 8 by 13 inches, spread over top a mixture of sugar and cinnamon; chopped nuts if desired. This can also be baked in a bund form, butter form well. Place pecan nut meats around, pour in batter carefully not to disturb nuts. Bake in moderate oven. This bakes lighter in shallow pan.

HILDA BRANDT.

BANANA CAKE

One and one-half cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup mashed bananas, 4 tablespoons sour cream, 1 teaspoon soda, 2 cups flour.

MRS. WILBUR PETERSON.

ANGEL FOOD CAKE

Thirteen egg whites beaten stiff, 1 teaspoon cream of tartar, $1\frac{1}{2}$ cups sugar, 1 cup flour (pastry). When eggs are beaten half stiff enough, add the cream of tartar and finish beating until it stands in a peak. Next add flavoring, then fold in sugar, then the flour. Bake in a moderate oven about 45 minutes.

MRS. ALFRED DAHLSTROM.

SUNSHINE CAKE

Four tablespoons water, 6 egg yolks, $\frac{1}{2}$ teaspoon salt, 1 cup sugar, 1 teaspoon cream tartar, 1 cup flour, 6 egg whites. Beat water and yolks until lemon color, add sugar slowly. Cream until all sugar is dissolved and mixture is thick and creamy, then lightly add sifted flour, cream tartar and salt and lastly fold in egg whites. Bake 45 minutes 325 degrees.

MRS. FLOYD BURGESON.

CHOCOLATE CAKE

Two cups sifted cake flour, $2\frac{3}{4}$ teaspoons double-action baking powder, $\frac{1}{4}$ teaspoon salt, $2\frac{1}{3}$ cup butter or other shortening, $1\frac{1}{2}$ cups sugar, 3 eggs well beaten, 3 squares unsweetened chocolate melted, $\frac{3}{4}$ cup milk, 1 teaspoon vanilla. Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then add chocolate and blend. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (350 degrees F.) 30 minutes, or until done.

Frosting

Two egg whites, unbeaten, $1\frac{1}{2}$ cups sugar, 5 tablespoons water, $1\frac{1}{2}$ teaspoons light corn syrup. Combine egg whites, sugar, water and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks.

MARY JOHNSON.

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NUT FRUIT CAKE

One cup butter, 1 cup sugar, $\frac{1}{2}$ cup citron, $\frac{1}{2}$ cup walnuts (black), $\frac{1}{2}$ cup pecans, $\frac{1}{2}$ cup almonds, $\frac{1}{2}$ cup brazil nuts, 3 eggs beaten, 2 $\frac{3}{4}$ cups flour, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup molasses or syrup, 1 tablespoon fruit juice or wine, 1 tablespoon vanilla, salt, $\frac{1}{2}$ teaspoon baking powder. Bake 2 hours.

MAUDE BURGESS.

MILE HIGH FROSTING

Place 2 egg whites and 1 cup white corn syrup in electric mixer, using large bowl. Start at low speed, increase and beat until frosting stands in peaks, flavor. Will keep several days in refrigerator.

MARGARET MCINTYRE.

CHARLOTTE'S COFFEE CAKE

One tablespoon Crisco, 1 tablespoon butter, 1 cup sugar, 2 eggs, 1 cup sour cream, 1 teaspoon soda, 2 cups flour, 1 teaspoon baking powder.

Topping

One-half cup melted butter, 1 egg yolk, $\frac{1}{2}$ cup sugar, 1 cup nuts, 1 teaspoon cinnamon. Bake in slow oven about $\frac{1}{2}$ hour.

MRS. C. O. CARLSON.

MRS. BERGSTROM'S FRUIT CAKE

One pound butter, $1\frac{1}{4}$ pound granulated sugar, 1 dozen eggs, 1 lb. sugar, 1 cup molasses, 2 tablespoons strong coffee, 1 cup brandy, 1 teaspoon each ground cloves, cinnamon, mace, allspice and 2 grated nutmegs, 1 tablespoon vanilla, 1heaping tablespoon soda, 2 pounds seeded raisins, 2 pounds Sultana raisins, 2 pounds currants, $1\frac{1}{4}$ pound citron, 1 pound orange peel, $\frac{1}{2}$ pound lemon peel, 1 pound crystallized pineapple, 1 pound pecan meats, 1 pound almonds. Sprinkle lightly with flour and add mixture and bake 3 hours. When cold place in jar and pour a pint of sherry wine over cakes which will in a cool place keep indefinitely.

MRS. LEVI BERGSTROM.

DARK CAKE

One and one-half cups of sugar, $\frac{1}{2}$ cup butter or lard, $\frac{1}{2}$ cup sour milk or cream, 2 eggs well beaten, 2 cups raisins (boiled), 1 teaspoon soda in $\frac{1}{2}$ cup raisin juice, 1 teaspoon Royal baking powder, 2 cups flour.

MRS. T. A. CONRAD.

DATE CAKE

One cup sugar, 2 eggs, 1 teaspoon soda, 1 teaspoon baking powder, 1 tablespoon butter, 1 cup boiling water, $1\frac{1}{4}$ cup flour, 1 cup nuts, 1 package dates. Pour boiling water over dates and add soda, let cool. Cream sugar and butter, add eggs and beat. Add dates and nuts, then flour. Pour into shallow, well-oiled pan. Bake in moderate oven (350 degrees F.) about 25 minutes. Cool and serve with whipped cream.

MRS. CARL E. SEASTRAND.

PRUNE CAKE

One cup sugar, 2/3 cup of butter, 1 cup cooked prunes mashed, 1 teaspoon soda, 4 tablespoons sour milk, 1/2 teaspoon cloves and nutmeg, 1 1/2 cups of pastry flour, 3 egg whites. Bake in a square cake pan. Spread a powdered sugar icing on cake. This makes a soft cake.

MRS. LAWRENCE DANIELSON.

ANGEL FOOD CAKE

One and one-third cups egg whites, 1 1/3 teaspoons cream of tartar, 1/4 teaspoon salt, 1 1/2 cup granulated sugar, 1/4 teaspoon flavoring, 1 cup sifted flour. Beat egg whites with flat whip until frothy. Beat in cream of tartar and salt. Continue beating until egg whites are glossy, fine grained and will stand up in a stiff point. Measure sugar by spooning lightly into cup. Sift and gradually fold in 1 cup sugar and the flavoring. Gradually fold in flour sifted three times with remaining 1/2 cup sugar. Bake in deep 9 or 10-inch, tube center pan, ungreased, in slow moderate oven 325 degrees for 60 to 65 minutes. Invert pan until cake is cold.

MRS. CARL E. SEASTRAND

MARTHA WASHINGTON FUDGE FROSTING

One and one-half cup sugar, 3/4 cup water, 1 tablespoon light corn syrup, dash of salt. Mix thoroughly and boil quickly, stirring until well dissolved. Boil without stirring until mixture forms soft ball in cold water. 232 degrees F. Cool to lukewarm, melt 4 squares Baker's unsweetened chocolate in medium sauce pan over boiling water. Add 4 tablespoons butter and 1 teaspoon vanilla. Remove from water. Add syrup gradually, stirring constantly. Stir until smooth and thickened. Place over boiling water and stir until right consistency. Remove from water and spread on cake.

MRS. OSCAR S. CARLSON.

FRUIT CAKE

One cup butter, 2 cups sugar, 1 cup molasses, 5 eggs beaten, 1/2 teaspoon soda in 1 cup milk, 5 cups flour, 1 teaspoon salt, 1 teaspoon baking powder. Stir until smooth. Add 3 1/2 cups raisins, 2 1/2 cups currants, 2 cups citron (cut fine), 1 1/2 cups cocoanut, 1 teaspoon each of clover, cinnamon, allspice, ginger, nutmeg. Bake slowly two hours.

MRS. E. F. BERGREN.

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CHOCOLATE DROP COOKIES

One cupful of brown sugar, $\frac{1}{2}$ cupful of butter, 2 ounces or squares of chocolate, 1 egg, $\frac{1}{2}$ cupful of milk, $1\frac{1}{2}$ cupfuls of flour, $\frac{1}{4}$ teaspoonful of salt, $\frac{1}{2}$ teaspoonful of soda, 1 teaspoonful of baking powder, 1 cupful of black walnuts chopped, 1 teaspoonful of vanilla. Cream butter, add sugar and blend well. Add melted chocolate and beaten egg. Sift dry ingredients together and add alternately with milk. Add floured nuts with vanilla. Drop from teaspoon on slightly greased sheet. Bake in moderate oven 15 to 20 minutes (410 degrees). Spread frosting on hot cookies.

Frosting

One egg yolk, 3 tablespoonsfuls of cream, $1\frac{1}{2}$ cupfuls of powdered sugar, $1\frac{1}{2}$ squares of melted chocolate. Add slightly beaten egg and cream to melted chocolate. Stir in gradually sifted sugar until consistency to spread. MRS. CHARLES C. MATTHEWS.

COCOANUT SQUARES

Melt $\frac{1}{2}$ cup butter, add 1 cup flour. Pat into bottom of 9-inch cake pan and bake 15 minutes 350 degrees. Put on top. Two eggs beaten, $1\frac{1}{2}$ cups brown sugar, 2 tablespoons flour, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon baking powder, $\frac{1}{2}$ cup shredded cocoanut, 1 cup nut meats. Put back in oven and bake 30 minutes.

MRS. CARL H. PAGE.

CHIP CHOCOLATE COOKIES

One cup butter, cream well, 2 eggs beaten, $\frac{3}{4}$ cup brown, $\frac{3}{4}$ cup granulated sugar, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ lb. semi-sweet chocolate (this must be chipped, not grated), 1 cup nut meats, broken, 1 teaspoon vanilla. Mix, chill. Bake in a moderate oven about 20 minutes. Drop by small spoonfuls. MRS. VICTOR L. CARLSON.

PEANUT BUTTER COOKIES

One cup sugar, 1 cup brown sugar, 1 cup shortening, 3 eggs well beaten, 3 cups flour, 1 cup peanut butter, pinch salt, 2 level teaspoons soda. Cream sugar and shortening. Add well beaten eggs, peanut butter, salt, soda and flour. Roll into small balls and place on cookie sheet. Shape and flatten out with prongs of a fork. Bake in hot oven. MRS. D. E. PETERSON.

BRAN GEMS

One cup flour, 1 cup bran, 3 eggs, $\frac{1}{3}$ cup brown sugar, pinch of salt, $\frac{1}{2}$ pint of sour cream, $\frac{3}{4}$ teaspoon soda, $\frac{1}{3}$ cup chopped raisins. MRS. A. X. ANDERSON.

BROWNIES

One-half cup butter, 1 cup sugar, 3 eggs, 1 cup nut meats, 3/4 cup flour sifted with 1 teaspoon of baking powder, 1 teaspoon of vanilla, 3 tablespoons of melted chocolate. Cream butter and sugar. Add eggs and beat hard after each egg is added. Add other ingredients in order given. Bake in long shallow tin (moderate oven 350 degrees).

MRS. ELMER BURGESON.

CHOCOLATE FRUIT COOKIES

One and one-half squares Baker's chocolate, cut up, 2 tablespoons sugar, 4 tablespoons hot water, let stand. Mix 1/2 cup butter, 1 cup sugar, 2 eggs, 1 cup nut meats, 1 cup dates, 2 cups all purpose flour, 2 teaspoons baking powder and add chocolate mixture. Drop on cookie sheet and bake at 375 degrees F.

MARGARET WOLOSCHEK.

PEPPERKAKA

One and two-thirds cups brown sugar, 2/3 cup shortening, 2 eggs, 1/4 teaspoon salt, 1 teaspoon soda, 1 teaspoon baking powder, about 3 level cups flour. Put through cookie grinder.

MRS. L. E. ANDERSON.

PECAN BALLS

One-half cup of butter, 4 tablespoons sugar, 2 cups of ground pecans, 1 teaspoon vanilla, 2 cups of flour, roll into small balls, then bake in slow oven 300 degrees. It takes about 1/2 hour. Slightly brown. Roll while hot in powdered sugar.

ELIN GIBBS.

FROSTED CREAMS

One-half cup sugar, 1 cup baking molasses, 3/4 cup lard, 3/4 teaspoon cinnamon, 3/4 teaspoon ginger, 1 teaspoon soda dissolved in 1/2 cup hot water. Flour to make stiff like cookies. Roll out in thick sheets on baking sheet. Bake in a moderate oven.

Frosting

Two cups sugar. Add cream enough to stir. Let come to a boil and let boil hard for a minute. Take from fire and beat until creamy. Spread on cookies and cut in squares.

MRS. REUBEN W. LARSON.

PINEAPPLE DROP COOKIES

Two-thirds cup butter or other shortening, 2 cup sugar, 4 eggs, 1/2 cup crushed pineapple, 2 teaspoon extract, 1 teaspoon soda, 1/4 teaspoon salt, 4 cups flour. Bake at 325 degrees. Mix in order given.

MRS. F. A. ERQUIST.

BROWN SUGAR BARS

One-fourth cup of butter, 1 cup of brown sugar, 2 eggs, beaten, 1 teaspoon vanilla, 3/4 cup of flour, 1 cup of nuts, 1/2 teaspoon salt, 1/2 teaspoon baking powder. Bake 1/2 hour. Bake in greased shallow cake pan. Cut in squares.

CARRIE HUNTER.

ICE BOX COOKIES

Two cups dark brown sugar, 1 cup butter or substitute, 2 eggs, 1 teaspoon soda, 1 teaspoon cream of tartar, level, 1 tablespoon vanilla, 1 cup nut meats, 3 cups flour. Cream sugar, butter and add eggs. Add flour, cream of tartar and soda. Flour the nuts and then add vanilla. Put in roll and leave over night. Slice thin and bake in moderate oven 10 or 12 minutes. MRS. N. G. NELSON.

ALMOND CRESCENTS

One cup butter, 1/3 cup sugar, 2/3 cup very finely chopped almonds, 1/4 teaspoon salt, 1 2/3 cups flour, 1 teaspoon cinnamon, 1/2 cup powdered sugar. Cream butter and sugar, add almonds, salt. Work in flour. Chill dough thoroughly. Pinch off pieces of dough and roll on a slightly floured board with hands into rolls about the size and thickness of a pencil. Cut into 2 1/2-inch lengths. Pull ends around to form crescent. Bake on ungreased cookie sheet 15 minutes in a moderately slow oven 325 degrees F. Let be on pan a few minutes to crisp up. While still warm lift off the pan and roll in a sifted mixture of powdered sugar and cinnamon. This makes about 30 cookies.

MRS. R. W. LARSON.

PEANUT BUTTER COOKIES

One cup shortening, 1 cup white sugar, 1 cup brown sugar, 2 eggs, well beaten, 1 cup peanut butter, 3 cups sifted flour, 2 teaspoons soda, 1/2 teaspoon salt, 1 teaspoon vanilla. Cream shortening, add sugar, then eggs, then vanilla and peanut butter. Sift flour, soda and salt. Add to creamed mixture. Mix well. Shape into balls size of walnut. Place in greased cookie sheet and flatten with fork. Bake until golden brown.

MRS. M. HEDBERG.

LITTLE SPICE COOKIES

Three and one-fourth cups sifted flour, 3 1/4 teaspoons Calumet baking powder, 1/2 teaspoon salt, 1/2 cup sugar, 1 teaspoon cinnamon, 1/4 teaspoon ginger, 3/4 teaspoon cloves, 1/2 teaspoon soda, 1 egg well beaten, 1/3 cup melted butter, 1 cup molasses. Sift flour once. Measure, add baking powder, salt, sugar, spices and soda, and sift together three times. Combine egg, butter and molasses in bowl. Add flour mixture and blend. Chill until firm enough to shape. Shape into small balls about 3/4 inch diameter. Roll in sugar. Bake on greased baking sheet in moderate oven 10 minutes. Makes five dozen.

MRS. C. RHOADES.

SWEDISH PEPPER COOKIES

One teaspoon cardemon, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon nutmeg, 2 teaspoons soda, 2 teaspoons salt, 1 cup brown sugar, grated rind of 1 orange, add 1 cup brown syrup, 1/2 cup honey, 1 cup canned cream, 1 cup melted butter, 7 cups flour to make a firm dough. Shape into cookies and bake.

MRS. HULDA PETERS.

MOTHER'S COOKIES

Three eggs, 1 cup butter, 2 cups sugar, 1 teaspoon soda in $\frac{1}{2}$ cup of sweet milk, nutmeg or any kind flavoring, flour enough to roll thin.

MARY L. MALANDER.

KRISY COCOANUT COOKIES

One cup shortening, 1 cup brown sugar, 1 cup white sugar, 2 eggs, 2 cups of cocoanut, 2 cups of flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ teaspoon salt, 2 cups Wheatus. Make in a ball $\frac{3}{4}$ inch in diameter, bake in moderate oven.

MRS. L. W. NELSON.

ICE BOX COOKIES

One cup butter or substitute, $\frac{1}{2}$ cup melted lard, 1 cup white sugar, 1 cup brown sugar, 3 eggs, 1 teaspoon soda, 1 teaspoon baking powder, $4\frac{1}{2}$ cups flour, 1 cup nuts. Mix and shape into loaves. Let stand in ice box over night. Slice and bake 10 to 12 minutes in hot oven (400 degrees). MRS. L. E. JOHNSON.

CHOCOLATE COOKIES

One cup light brown sugar, 1 cup melted butter, $\frac{1}{2}$ cup sweet milk, 1 egg, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ teaspoon soda in little hot water, 2 squares melted chocolate, 1 cup English walnuts, 1 teaspoon vanilla. Drop with a spoon, frost with powdered sugar and chocolate. MRS. R. A. STRAND.

GINGER GEMS

One cup sugar, 1 cup shortening, 1 cup molasses, 1 cup coffee, 2 eggs (well beaten), 2 level teaspoons soda, 1 teaspoon ginger, $\frac{1}{4}$ teaspoon cloves, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg, 4 cups flour, pinch of salt. Cream sugar and shortening. Add salt, molasses, eggs and spices, then coffee in which soda has been dissolved. Add flour and bake, spreading in pans $\frac{1}{2}$ inch thick. Frost with powdered sugar and cut in squares. Bake 30 minutes 350 degrees. MRS. EARL ANDERSON.

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PEANUT BUTTER COOKIES

One cup white sugar, 1 cup brown sugar, 1 cup butter, 2 eggs, 1 cup peanut butter, 2½ cups flour, 1 teaspoon soda. Mix in order given, roll in balls size of walnut. Mark with fork twice to make a cross, press down slightly. Bake on buttered baking sheet at 400. Yields 125 cookies.

MRS. MARGARET BIRD.

HERMITS

One cup sugar, 3/4 cup butter or lard, ½ cup raisins, 2 eggs, ½ cup nut meats, 2 cups of flour, 2 cups quick oatmeal, 2 teaspoons cinnamon, 1 teaspoon soda, 7 tablespoons raisin liquid. Boil raisins and use while hot. Drop in spoonful on greased tin.

MRS. DAVID NYREN.

SUGAR COOKIES

Three cups flour, 1 teaspoon baking powder, 1/4 teaspoon salt, 1 1/4 cups sugar, 1 cup shortening, 3 eggs, 1 teaspoon vanilla or lemon extract. Sift dry ingredients together. Add shortening and mix in with a fork. Add unbeaten eggs and flavoring. Roll very thin on floured board and cut with floured cookie cutters. Decorate tops if desired. Bake in moderate oven at 375 degrees F. for 8 minutes.

MRS. JOHN STRAND.

OATMEAL ICE BOX COOKIES

(Four and One-Half Dozen Cookies)

One cup fat (lard and butter), 1 cup white sugar, 1 cup brown sugar, 2 beaten eggs, 1 ½ cups sifted flour, 1 teaspoon soda, 1 teaspoon salt, 1 teaspoon vanilla, 3 cups quick-cooling oatmeal. Method: 1. Cream shortening, add sugar gradually, blend in beaten eggs and beat. 2. Add rest of ingredients. 3. Work into long rolls about 2½ inches in diameter. Wrap in wax paper. 4. Chill as long as desired. They may stand in refrigerator a couple of weeks if you like. 5. Slice thin as possible. Bake on ungreased baking sheet, 12 minutes at 350 degrees F.

MRS. A. E. NELSON.

MATRIMONIAL BARS

One cup brown sugar, 1 cup butter, 1½ cups oatmeal, 2½ cups flour, 1 teaspoon soda. Knead mixture with hands real well. Pat half of the mixture in an ungreased tin and put the following filling on top: 1 box dates, 1 cup sugar, 1 cup water. Boil this until thick and let cool. Add rest of first mixture on top (just sprinkle it on). Bake in a moderate oven. Let cool and cut into squares.

MRS. ANDREW M. GUSTAFSON.

BROWN SUGAR COOKIES

Two cups brown sugar, 1 cup butter, 2 eggs, 3 cups flour, 1 teaspoon soda, 1 teaspoon baking powder, ½ teaspoon ginger, ½ teaspoon vanilla. Mix the same as other cookies. Make into little round balls, place on cookie sheet, press down with a fork and bake at 400 degrees.

MRS. S. P. JOHNSON.

PIN WHEEL FRUIT COOKIES

One-half cup light brown sugar, $\frac{1}{2}$ cup granulated sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{4}$ teaspoon salt, $1\frac{1}{2}$ cup sifted flour, 1 teaspoon baking powder, 1 teaspoon vanilla.

Filling

One-half lb. dates, pitted and cut in pieces, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup water, $\frac{1}{4}$ teaspoon grated orange rind. Blend and cook, stirring constantly until mixture thickens. Cool. Spread on cookie dough. Roll like jelly roll; wrap in waxed paper and chill overnight. Cut in thin slices. Bake to a medium brown in oven set at 375 degrees.

MRS. ARNIE LANDSBERG.

SPRITS

One-half cup of sugar, 1 cup butter, cream; 1 egg (whole), 2 tablespoons cream, 2 cups flour or more to make a rather stiff dough, 1 teaspoon almond extract. MRS. ALICE HULTINE.

CANADIAN COOKIES

One-half lb. butter, 1 cup nuts, 1 teaspoon vanilla, 3 tablespoons powdered sugar, 2 cups flour, 1 tablespoon water. Cream butter and add the other ingredients. Shape into little balls, press with a fork and let stand 30 minutes before baking.

MRS. RUTH GRANDQUIST.



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OATMEAL COOKIES

One cup sugar, 1 cup shortening, 2 eggs, 1 cup oatmeal, 1 cup raisins, 7 tablespoons raisin juice, 1 teaspoon soda, 2 cups flour, 1 teaspoon salt, 1 teaspoon each of cinnamon and nutmeg, 1 cup nut meats. Cook raisins and cool. Cream shortening and sugar. Add eggs, one at a time, beating well after each. Add oatmeal, and raisin juice, in which the soda has been dissolved. Sift flour with salt and spices and add. Mix raisins and nut meats with little flour and add. Drop by teaspoon on greased cookie sheet and bake in moderate oven.

MRS. KATHERINE VAN FLEET.

COCOANUT COOKIES

Two tablespoons butter, 2 squares chocolate, 3 egg whites, 1 cup sugar, $\frac{1}{2}$ lb. cocoanut, 1 teaspoon vanilla. Melt chocolate and butter in double boiler, beat egg whites stiff, add sugar, add to double boiler mixture. Cook for 10 minutes. Remove and add vanilla and cocoanut. Drop on cookie sheet and bake 5 minutes at 350 degrees, 10 minutes at 300 degrees.

MRS. JOHN BURGESON.

OATMEAL ICE BOX COOKIES

One cup fat, lard or butter, 1 cup white sugar, 1 cup brown sugar, 2 beaten eggs, $1\frac{1}{2}$ cups sifted flour, 1 teaspoon soda, 1 teaspoon salt, 1 teaspoon vanilla, 3 cups quick cooking oatmeal. Work into long rolls about $2\frac{1}{2}$ inches. Wrap in wax paper and chill as long as you want.

MRS. B. J. JOHNSON.

PEANUT BUTTER COOKIES

One-half cup shortening, $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup peanut butter, 1 egg, $1\frac{1}{2}$ cups flour, 1 teaspoon soda, pinch of salt. Cream shortening. Add sugar, peanut butter and egg. Mix soda with flour. Add to first mixture. Roll dough into small balls and press into shape with fork.

ALMA J. CARLSON.

PEANUT BUTTER COOKIES

One-half cup fat, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup brown sugar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup peanut butter, 1 egg, 1 teaspoon soda, $1\frac{1}{4}$ cups flour. Cream fat and sugar, add salt, peanut butter and egg. Beat 2 minutes. Add the rest of ingredients. Take small bite in the hand. Press of greased pan. Press with fork and bake 10 minutes.

MRS. NETTIE CARLSON.

PEANUT BUTTER COOKIES

Mix $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup peanut butter. Add $\frac{1}{2}$ cup white sugar and $\frac{1}{2}$ cup brown sugar. Add 1 egg, well beaten. Sift together $1\frac{1}{2}$ cups flour and 1 teaspoon baking powder and add to above mixture. Add 1 teaspoon vanilla. Roll into balls and press down with fork. Bake 15 minutes in hot oven.

HELENA JOHNSON.

BROWNIES

Beat 2 eggs very lightly, add 1 cup sugar, melt $\frac{1}{2}$ cup butter and 2 squares of chocolates or 2 tablespoons of cocoa and add 3/4 cup flour, $\frac{1}{2}$ teaspoon baking powder, 3/4 cup of nuts, 1 teaspoon vanilla. Bake 20 minutes in slow oven.

ELIZABETH JANSON.

DATE SQUARES

One cup brown sugar, $\frac{1}{2}$ cup shortening, 2 eggs, $\frac{1}{2}$ cup sour milk or buttermilk, 2 cups bread flour (measure before shifting), 1 teaspoon soda, 1 teaspoon vanilla, 1 cup chopped dates, $\frac{1}{2}$ cup black walnuts. Mix in order given, spread on baking sheet $\frac{1}{2}$ inch thick, and bake at 350 degrees for 25 minutes. When cool, spread with the following icing: 1 tablespoon butter, 2 tablespoons milk, 3 tablespoons brown sugar. Bring to slow boil and add powdered sugar to make a thin icing. Bring the butter and the brown sugar to slow bubbles before adding the milk.

MRS. FRANK B. CURRIER.

SWEDISH PEPPER KAKAR

Four cups white flour, 4 cups brown sugar, 2 tablespoons orange peeling, ground, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 $\frac{1}{2}$ teaspoon baking powder, 2 eggs, beaten, 2 cups rich milk, 3 tablespoons melted butter. Beat all together, bake in moderate oven.

MRS. HILMA ANDERSON.

CHOCOLATE DATE COOKIES

One and one-half cups brown sugar, 2/3 cup shortening, 2 eggs, 3/4 cup milk, 1 cup dates, 1 cup nuts, 2 teaspoons baking powder, 1 teaspoon vanilla, 2 $\frac{1}{2}$ cups flour, 2 Hershey bars. Method: Cream sugar and shortening, add beaten eggs, add milk and dry ingredients alternately, add vanilla, dates, nuts and Hershey bars (broken in small pieces). Drop from spoon onto baking sheet and bake in moderate oven.

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ORANGE COOKIES

One and one-half cups light brown sugar, 1 cup butter, 2 eggs, 1 cup buttermilk, 3 cups sifted flour, 1 level teaspoon soda, 1 teaspoon baking powder, 1 teaspoon vanilla, grated rind of 1 orange. Beat butter, sugar, eggs together. Add orange rind and milk with soda in it. Then flour with baking powder. Drop by spoonfuls on baking sheet. Will spread some. **Bake at 400 degrees.**

Frosting

Yolk of 1 egg, 1 tablespoon orange juice, 1 tablespoon lemon juice, a little grated orange and lemon rind. Beat in powdered sugar slowly until stiff enough to spread.

HILDA HENDRICKSON.

CHOCOLATE BROWNIES

Two squares chocolates melted with $\frac{1}{2}$ cup shortening, set aside to cook. Beat 2 eggs light, add one scant cup granulated sugar slowly and beat well. Add $\frac{1}{2}$ cup flour, a pinch of salt, then add the cooked mixture, $\frac{1}{2}$ teaspoon vanilla and $\frac{1}{2}$ cup broken nut meats. Bake in slow oven. Cut in squares and roll in powdered sugar.

LOUISE RUDEBECK.

FORK COOKIES

One cup Crisco, 2 cups brown sugar, salt, 2 eggs well beaten, 1 teaspoon vanilla, $3\frac{1}{2}$ cups flour, 2 teaspoons cream tartar, 2 teaspoons baking soda. Make a ball, flatten out with a fork. Moderate oven, 10 to 15 minutes. MRS. HOMER P. WILLS.

FINNISH COFFEE COOKIES

One cup butter, $\frac{1}{2}$ cup sugar, 2 cups flour, 1 egg yolk. Shape lengthwise. Brush with the egg white, sprinkle with sugar and nuts. Bake.

MRS. L. W. NELSON.

CHOCOLATE CHIP OATMEAL COOKIES

(2 to 3 Dozen)

One-half package (4 ounces) semi sweet chocolate, 1 cup sifted flour, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 1 cup rolled oats, 6 tablespoons shortening, $\frac{1}{2}$ cup brown sugar, firmly packed, 1 egg, $\frac{1}{3}$ cup chopped walnut meats, $\frac{1}{4}$ cup chopped dates or raisins, 3 tablespoons milk. Method: 1. Cup cut chocolate into pieces (small pieces size of a pea). 2. Sift flour, salt, baking powder together three times. Then combine with the rolled oats. 3. Cream the fat and sugar, add the egg and beat thoroughly. 4. Add chocolate, nuts, raisins and milk. Mix. Add the flour mixture a small amount at a time. 6. Drop from a teaspoon on ungreased baking sheet. 7. Bake 15 minutes in a moderate oven set at 350 degrees F. 8. Remove at once from cookie sheet onto a cake rack. The number naturally will vary according to the size of your teaspoonfuls. This is a stiff mixture so add the flour a small amount at a time and mix well.

LORENE NELSON.

CHOCOLATE FUDGE BARS

Two eggs, beaten, 1 cup sugar, add and beat, $\frac{1}{2}$ cup melted butter, 2 squares melted chocolate, add and beat, 1 teaspoon vanilla, $\frac{1}{8}$ teaspoon salt, $\frac{1}{2}$ cup cake flour, add and mix till smooth, 1 cup nuts. Bake in well greased pan 7x10 or 8x8, 350 degrees about 30 minutes. MRS. ARLENE NELSON

MRS. ARLENE NELSON.

CHOCOLATE COOKIES

Cream 1 cup butter, 3/4 cup brown sugar, 3/4 cup white sugar, 2 eggs well beaten. Dissolve 1 teaspoon soda in 1 teaspoon hot water. Mix alternately with 2 1/4 cups flour sifted with 1 teaspoon salt, 1 teaspoon vanilla, 1 cup chocolate chips, 1 cup chopped nuts. Drop $\frac{1}{2}$ teaspoonful on a greased cookie sheet. Bake 10 to 12 minutes in 375 degrees F. oven. Makes 75 cookies. MRS. FLOYD HAMBORG.

ORANGE COOKIES

One and one-half cups brown sugar, 3/4 cup butter, 1/2 cup coffee cream, 2 eggs, 3 cups sifted flour, 1 teaspoon vanilla, 1 1/2 teaspoon baking powder, 1/2 teaspoon soda, 1 1/2 teaspoon grated orange rind, 1/4 teaspoon salt, 1/4 teaspoon cinnamon. Broken nut meats may be added. Method: Cream butter and sugar. Add beaten eggs, sift dry ingredients and add alternately with cream. Add grated orange rind and vanilla. Drop by spoonfuls on greased cookie sheet and bake in oven 400 degrees F. When cool spread with icing made with juice of 1 orange and powdered sugar.

MRS. EMELIA SUNDBERG

CREAM PUFFS

One-half cup flour, 1/4 cup butter, 1/2 cup boiling water, 2 eggs. Add butter to water, and when boiling add flour all at once and stir vigorously. Remove from fire, cool, add unbeaten eggs one at a time, beat until thoroughly mixed, before adding next egg. Drop by spoonful on a buttered sheet, about 2 inches apart. Shape as nearly round as possible and slightly higher in the center. Bake 30 minutes in moderate oven.

Filling for Cream Puffs

Six tablespoons sugar, 3 tablespoons flour, 1 cup scalded milk, 1/4 teaspoon salt, 1/4 teaspoon extract, 1 egg. Mix flour, salt and sugar, add eggs slightly beaten, and pour over scalded milk. Cook 15 minutes, stirring constantly, cool and flavor. Whipped cream can be used in place of filling. MRS. OSCAR ANDERSON

MRS. OSCAR ANDERSON.

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ICE BOX COOKIES

Cream 1½ cups of butter and lard with 1 cup each of white and brown sugar; add 3 well beaten eggs, 5 cups of flour, 1 teaspoon salt, and 1 teaspoon soda dissolved in a little water. Mix well and add 1 cup chopped dates and 1 cup nut meats mixed with a little flour. Add vanilla, shape in 1 or 2 rolls and put in ice box over night or at least 12 hours. Cut in thin slices and bake. Makes about 120.)

MRS. OLOF OBERG.

PINEAPPLE COOKIES

One cup brown sugar, 1 cup white sugar, 1 cup shortening, 2 eggs, 1 teaspoon vanilla, ½ teaspoon salt, 4 cups flour, 1 teaspoon soda, pinch baking powder. Drain juice from No. 2 can crushed pineapple leaving 1 cup pulp. Mix in order given and drop from spoon.

MRS. HOMER P. WILLS.

OATMEAL DATE BARS

One cup brown sugar, 1 cup butter, 2 cups flour, 2½ cups oatmeal, ½ teaspoon salt, ½ teaspoon soda, 1 tablespoon boiling water. Cream butter and sugar. Add flour, oatmeal, salt and soda to which boiling water has been added. Pour one-half of mixture into a greased pan. Pat very thin and cover with following filling: 1 lb. dates, 1 cup hot water, 1 cup sugar. Cook this filling until soft. Cover with remainder of oatmeal mixture and bake in moderate oven 45 minutes. Cut in bars.

MRS. HAROLD NELSON.

APPLE SAUCE COOKIES

Two and one-fourth cups flour, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1/4 teaspoon cloves, 3/4 cup shortening (Crisco), 1 cup sugar, 1 cup warm apple sauce, 1 teaspoon soda, 3/4 cup raisins, 1 cup nuts, 2 eggs. Method: Cream shortening and sugar. Add beaten eggs. Dissolve soda in apple sauce and add. Add flour and spices which have been sifted together. Add nuts and raisins which have been dredged in part of flour. Drop by spoonful on greased baking sheet. Bake at 350 degrees 20 minutes.

MRS. W. MOLLECK.

RACKS

One and one-half cups sugar, 1 cup shortening, cream; ½ cup hot water with 1 teaspoon soda, 2 eggs beaten separately, 1 teaspoon cinnamon sifted with flour, 2½ cups flour (or more), 1½ cups raisins, ½ cup nut meats.

MRS. E. RUDEBECK.

DATE COOKIES

One and one-half cup chopped dates, 3/4 cup sugar, 3/4 water, cook until thick; 1½ cup oatmeal, 1 1/4 cup brown sugar, 1 cup flour, 1 teaspoon soda (scant). Mix together and add ½ cup butter. Put 3/4 of mixture into bottom of pan. This is thick. So use hands and pat down. Spread date mixture on top, and rest of first mixture on top of that. Bake 45 minutes 325 degrees. Let cool and cut.

MRS. HULDA WALTERS.

CHINESE CHEWS

One cup chopped dates, 1 cup walnut meats, 1 cup sugar, 3/4 cup pastry flour, 1 teaspoon baking powder, 2 eggs, 1/2 teaspoon salt, Mix all dry ingredients, add dates and eggs. Spread thin on greased pan. Bake slow. Cut in squares. MRS. CARL E. SEASTRAND.

PEPPERKAKAR

One-half pound butter, 1 1/2 cups sugar, 1/2 cup brown Karo syrup, 2 eggs, 2 teaspoons soda, 3 1/2 cups flour, 3 teaspoons each of cinnamon, ginger, cloves, 1 pinch of salt. Cool overnight and roll out and bake. MRS. C. O. CARLSON.

ICE BOX COOKIES

One-half cup butter, 1/2 cup shortening, 2 cups brown sugar, 2 eggs, 1 teaspoon vanilla, 1 teaspoon cream of tartar, 1 teaspoon soda, 1/4 teaspoon salt, 3 to 4 cups of flour. Method of Making: Cream fat together. Add sugar gradually. Cream until sugar is dissolved. Add slightly beaten eggs and vanilla. Sift and measure the flour. To 1/4 of flour add all dry ingredients. Sift again and add to wet mixture. Add another portion of flour to chopped nut meats and add to the cookie mixture. Continue to add flour until dough can be molded into a roll 2 inches in diameter. Chill several hours. Slice and bake in hot oven, 450 degrees. BETTY ANDERSON.

OATMEAL ICE BOX COOKIES

(4 1/2 Dozen)

One cup fat, 1 cup white sugar, 1 cup brown sugar, 2 beaten eggs, 1 1/2 cups sifted flour, 1 teaspoon soda, 1 teaspoon salt, 1 teaspoon vanilla, 3 cups quick cooking oatmeal. Method: Cream shortening, add sugar. Blend in beaten eggs and beat. Add rest of ingredients. Work in roll, wrap in wax paper. Chill as long as desired. Slice thin. Bake on ungreased baking sheet 12 minutes at 350 degrees F. MRS. JOHN C. STAFFORD.

SWEDISH CHRISTMAS COOKIES

(Pepparkakor)

One pound butter melted, 1 1/4 cup sugar, 1 1/2 teaspoon cloves, 1/2 teaspoon white pepper, 1 tablespoon soda with 2 quarts flour, 1 1/2 cup sorghum, 2 teaspoons cinnamon, 1 1/2 teaspoons ginger, 1/2 teaspoon nutmeg, 1/2 cup cream. Chill before rolling out.

MRS. CARL E. SEASTRAND.

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BUTTERSCOTCH ICE BOX COOKIES

Two and one-half cups pastry flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup shortening, 1 cup brown sugar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup chopped nuts, $\frac{1}{2}$ teaspoon vanilla, 4 egg yolks. Cream, butter and sugar. Add the beaten egg yolks. Mix in the flour, sifted with the baking powder and salt, nut meats, and vanilla. Make into roll and put into refrigerator. When ready to bake, slice. Bake in hot oven (425 degrees) for 10 minutes. Makes 4 dozen medium sized cookies.

MRS. REIN O. CARLSON.

SWEDISH BUTTER COOKIES

(Smor Bakelser)

Two and one-half cups flour, 1 cup butter, 2 teaspoon baking powder, $\frac{1}{2}$ pint cream. Mix like pie crust. Roll out and beat an egg, putting it on top and then dip in sugar and cut.

MRS. C. O. CARLSON.

KING AND QUEEN COOKIES

Four cups pastry flour, 2 cups butter, 1 cup sugar, 1 egg (beaten). Cream butter, add sugar and egg, beat, add flour (any pastry flour), vanilla, chill for 15 to 20 minutes. Roll to suit, rather thin.

MRS. FLOYD HAMBORG.

BUTTER COOKIES

One-fourth cup Crisco and $\frac{3}{4}$ cup butter, or 1 cup butter, 1 cup powdered sugar, 1 egg beaten, $2\frac{1}{2}$ cups bread flour, sift before measuring, 1 level teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, $\frac{1}{4}$ teaspoon salt, sift the dry ingredients together 3 times, 1 teaspoon almond extract, 1 tablespoon coffee cream. Cream shortning and sugar. Add beaten egg. Then cream and beat the extract and the dry ingredients and mix. Roll into balls the size of walnuts and flatten out with a fork dipped in ice water. Bake at 375 degrees.

MRS. CLAUS CARLSON.

Candy

FUDGE—NEVER FAILS

One-fourth cup butter, 2 ounces chocolate or 2 tablespoons cocoa, 3 cups sugar, 1 cup milk, 2 teaspoons Karo. Melt butter, add chocolate, warm milk and add to chocolate and mix good, add sugar and cook slow, don't stir while cooking. Let cool, add vanilla and beat.

MRS. HATTIE JOHNSON.

PEANUT BRITTLE

One and one-half cups sugar, $\frac{1}{2}$ cup Karo (white), $\frac{1}{2}$ cup water, $\frac{1}{2}$ lb. unroasted peanuts, 2 tablespoons butter, $\frac{3}{4}$ teaspoon soda. Cook the sugar, Karo and water until it spins a thread. Add the peanuts and butter. Cook until peanuts are golden brown. Add the soda and remove it from fire. Stir then, pour in shallow greased cookie sheet.

MRS. C. T. SIMMONS.

FUDGE CANDY

One cup brown sugar, 1 cup white sugar, $\frac{1}{2}$ cup water, 1 teaspoon vanilla, $\frac{1}{4}$ cup syrup, $\frac{1}{2}$ cup nuts, 2 rounding tablespoons butter. Boil sugar, water, syrup, and 2 squares of unsweetened chocolate. When it boils, add butter, and boil to soft stage when dropped in cold water. Remove from stove and cool. Add vanilla and nuts, and beat until thick and creamy.

MRS. DAVID NYREN.

MEXICAN CANDY

One cup sugar, browned, add 1 cup cream, add 1 cup sugar, and boil until soft ball stage. Add butter, nuts and vanilla. Beat until it cracks.

TOBIANNE SELINDH.

FUDGE

One-eighth pound butter, 2 squares chocolate, 2 cups sugar, $\frac{1}{2}$ cup boiling water, 1 teaspoon vanilla. Melt chocolate and butter together, add sugar and boiling water. Cook until soft ball stage in cold water. Add vanilla and cool. Beat until creamy. Drop by teaspoonfuls on sheet of waxed paper. Nuts may be added if desired.

MARGARET McDERMOTT.

JOHN BORG

GROCERIES and MEATS

2104-2106 East Fourteenth Street

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PEANUT BRITTLE

One and one-half cups sugar, 2/3 cup hot water, 2/3 cup white Karo. Stir constantly until boiling, cover and boil 3 minutes. Remove lid and boil until a click ball forms. Add 3 tablespoons butter and 2 cups raw peanuts and cook 10 minutes. Have ready 1 heaping teaspoon soda dissolved in 1 teaspoon vanilla and 1 teaspoon water and add to mixture with 3 or 4 whips. Spread thin.

FRANCES R. HICKS.

BAKED FUDGE

Melt together 1/2 cup butter, 2 squares chocolate. Add 2 cups sugar, 3 eggs, one at a time, 1 cup black walnuts, 1 1/2 cups flour. Spread in buttered pan in a 3/4-inch layer and bake slowly (300-325 degrees) until firm, about 30 minutes. Cut in small squares or strips.

LILLIE MEDICI.

FUDGE

Three cups sugar, 1/2 cup syrup (Karo) 3/4 cup milk, 1/2 teaspoon salt, butter (size of an egg), 1/2 cup cocoa or 3 squares chocolate, 1 teaspoon vanilla, nuts (if desired). Combine all ingredients except vanilla and boil until a soft ball is formed in cold water. Remove from stove and let cool. Add vanilla and nuts. Beat and place in buttered dish.

RUTH FRANZEN.

STANDARD TAFFY**(Pull It at a Party)**

Two and one-half cups sugar, 3/4 cups light corn syrup, 1/2 cup water, 2 tablespoons butter, 1 teaspoon vanilla extract. Combine sugar, corn syrup and water in sauce pan. Stir well. Cook rapidly until small amount in cold water forms a soft ball (238 F.). Add butter and cook slowly until a small amount in cold water forms a hard ball (256 F.). Add flavoring. Stir only enough to mix. Pour into lengthy buttered shallow drip pans. Let stand undisturbed until cool enough to handle. Butter hands lightly. Pull until candy has a stain finish and fairly elastic. Pull out and twist into 1/2-inch roll. Cut into 1-inch lengths with scissors and wrap in waxed paper. Makes 1 1/2 pounds.

MRS. SWEA OBERG.

DIVINITY CANDY

Two and one-half cups sugar, 1/2 cup corn syrup, 1/2 cup water. Cook till it spins a thread and pour 1/2 into whites of 2 eggs beaten stiff. Cook other half till hardens in water. Pour this into first half. Beat till creamy. Drop from spoon on buttered plates. Nuts may be added if desired.

MISS MILDRED SANDSTROM.

ADD BREADS**DIVINITY**

One-third cup hot water, 2/3 cup syrup, 2 cups sugar. Boil until it forms hard ball in cold water. Beat 2 egg whites and beat in 2 ounces walnuts, 2 ounces raisins chopped fine. Pour over this the syrup, beating all the time and drop from teaspoon onto buttered plates.

MRS. EDWARD CONRAD ANDERSON.

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